



MEADOWOOD
Napa Valley

IN-ROOM DINING MENU

Available from 7 a.m. to 9 p.m.

BREAKFAST

Served from 7 a.m. to 11 a.m.



COFFEE & TEA

Five Mountains Tea \$6

Equator Drip Coffee *small pot (24 oz)* \$18 *large pot (35 oz)* \$24

Equator Espresso \$7

Cappuccino, Latte, or Mocha \$10

FRUIT & JUICE

Freshly Squeezed Orange or Grapefruit Juice \$10

Seasonal Local Fresh Fruit Platter \$22

Organic Bowl of Mixed Berries \$20

PASTRIES

Gluten-Free Blueberry Scone \$7

Gluten-Free Banana Muffin \$7

Croissant \$7

Pain au Chocolat \$8

Model Bakery English Muffin \$7

House-made preserves, butter

Bagel with Cream Cheese \$8



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BREAKFAST

Served from 7 a.m. to 11 a.m.



GRAINS & OATS

Meadowood House-made Granola \$20

Berries, yogurt

Organic Steel-Cut Oats \$17

Berry compote, lavender almonds

MAINS

Berry Pancakes \$26

Vanilla bean Chantilly, cinnamon-infused maple syrup

Smoked Salmon \$28

Persian cucumber, tomatoes, pickled red onion, capers, hard-boiled egg, house-made bagel

Two Eggs As You Wish \$24

Bacon or sausage, breakfast potatoes, toast

Meadowood Omelet \$28

*Italian sausage, mushrooms, tomatoes, Meadowood Farm Swiss chard,
Pepper Jack cheese, breakfast potatoes, smoked paprika and bacon hollandaise, toast*

Substitute: Egg Whites \$4. Add: Avocado \$6

Classic Eggs Benedict \$28

*Model Bakery English muffin, poached eggs, hollandaise,
choice of Canadian bacon, smoked salmon, or avocado*

Corned Beef Hash \$28

Caramelized onions, potatoes, cherry tomatoes, chipotle barbecue, two eggs any style, toast



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LUNCH

Served from 11:30 a.m. to 4 p.m.



BEGINNINGS

Add: Prosciutto \$14, Shrimp \$16, Salmon \$22, Chicken \$16

Meadowood Fall Lettuces \$24

*Comice pear, Granny Smith apple, kale, cranberries,
candied pecans, fennel, goat cheese, apple cider-Greek yogurt vinaigrette*

Cobb Salad \$28

*Hobbs' bacon lardon, chicken, egg, avocado, blue cheese,
Dijon mustard dressing*

Autumn Tomato Soup and Grilled Cheese \$22

Fiscalini cheddar, Fontina cheese, Model Bakery boule, basil crema

Harvest Flatbread \$26

*Prosciutto, Fuji apple, Point Reyes blue cheese,
apple cider glaze, crumbled candied pecans*

Ahi Poke \$32

*Mango, avocado, spicy tamari, micro cilantro,
house-made taro chips*



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MAINS

Meadowood Fried Chicken Sandwich \$28

Spicy ranch coleslaw, house-made pickles, chipotle aioli, sweet potato fries, Meadowood brioche roll

Rock Shrimp Tacos \$28

Avocado, red napa cabbage, chile de árbol aioli, micro cilantro, handmade tortilla

House-made Pappardelle Pasta \$28

Bacon-wrapped chicken, Bloomsdale spinach, black trumpet mushrooms, black truffle-infused cream

Buddha Bowl \$38

*Grilled salmon, quinoa, avocado, butternut squash, cherry tomatoes,
Persian cucumber, Brussels sprouts, pumpkin seeds, Greek yogurt*

(Available 11:30 a.m. — 9 p.m.)

Artisanal Cheese & Charcuterie Selection \$37

Crostini, accompaniments

Meadowood Farm Crudité \$25

Farm raw and pickled vegetables, house-made spicy ranch, romesco sauce

Portobello Burger \$26

Jack cheese, tomato, onion, house-made pickles, secret sauce, Meadowood brioche bun, French fries

Forum Burger \$28

Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, Meadowood brioche bun, French fries

Add: Avocado \$6, Over-Easy Egg \$6, or Bacon \$7



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DINNER

Served from 5 p.m. to 9 p.m.



BEGINNINGS

Kalabasa Squash Soup \$32

Maine lobster, celery, ginger, scallion oil

Meadowood Farm Fall Greens \$24

Pomegranate, mint, sunflower seeds, red verjus vinaigrette

Hamachi and Fuji Apple Tartare \$28

Jalapeño, mint, avocado purée, shiso

Autumn Pear Trio Salad \$26

*Chardonnay-poached Bosc pear, Asian pear, pickled Bartlett pear,
arugula, hazelnut, Midnight Moon goat cheese, thyme vinaigrette*

Warm Laura Chenel Goat Cheese \$26

*Verjus-soaked cherries, cherry tomatoes, fig balsamic purée,
Model Bakery boule*



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DINNER

Served from 5 p.m. to 9 p.m.



MAINS

Line-Caught Halibut \$42

Kabocha squash, king trumpet mushroom confit, pickled pearl onions, coconut-ginger crema

Mary's Organic Chicken \$40

Swiss chard, salsify, garnet yam, roasted carrot purée, rosemary jus

Cauliflower "Steak" à la Plancha \$30

*Brussels sprouts, carrots, maitake mushroom,
celery root-horseradish purée, Meadowood Farm chimichurri*

Snake River Farms New York Strip \$76

Lacinato kale, maitake mushroom, potato tostones, burnt onion crema, Cabernet Sauvignon jus

SIDES

Crispy Brussels Sprouts \$22

Furikake, house-made ranch

Arroz Caldo \$22

Shredded chicken, scallions, ginger broth

Roasted Wild Mushrooms \$22

Meadowood Farm chimichurri, microgreens

Cauliflower "Rice" \$16

Meadowood Farm herbs, Brussels sprouts

Garlic Fries \$14

Parmigiano-Reggiano, parsley



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FOR THE KIDS

Breakfast served from 7 a.m. to 11 a.m.



BREAKFAST

Assorted Berries \$14

Choice of yogurt

Single Pancake \$14

*Fresh berries, maple syrup, one egg any style,
choice of bacon or sausage*

Single Egg \$14

*One egg any style, breakfast potatoes, single toast,
choice of bacon or sausage*

Cheese Omelet \$14

Choice of fruit or breakfast potatoes



Lunch and Dinner served from 11:30 a.m. to 9 p.m.

LUNCH AND DINNER

Includes your choice of French fries or fruit

Model Bakery English Muffin Pizza \$16

*Blend of cheeses, marinara
Choice of pepperoni or cheese pizza*

Pasta \$16

Butter or marinara sauce

Mac 'n Cheese \$14

Chicken Strips \$16

Burger \$16



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INDULGENCES & LATE NIGHT



INDULGENCES

Served from 11:30 a.m. to 9 p.m.

Pumpkin Spice Mousse \$24

Pumpkin spice cream cheese mousse, caramel, pecan and pumpkin seed granola, citrus

Raspberry Milk Chocolate Tart \$20

Crisp tart shell, milk chocolate cream, raspberry gel, toasted pistachio

Dark Chocolate and Banana Mousse \$24

70% Valrhona dark chocolate, caramelized banana, hazelnut

LATE NIGHT

Available from 9 p.m. to 7 a.m.

Cream of Mushroom Soup (Vegan) \$22

Herb-roasted fingerling potatoes, cauliflower

Autumn Tomato Soup and Grilled Cheese \$22

Fiscalini cheddar, Fontina cheese, Model Bakery boule, basil crema

Spaghetti Bolognese \$36

Caggiano Italian sausage, Parmigiano Reggiano

Chicken Tenders \$16

French fries

Ice Cream Sandwich \$14

Chocolate brownie, vanilla ice cream

Citrus and Estate Olive Oil Cake \$16

Caramelized citrus, Estate olive oil

House-made Chocolate Chip Cookies \$18

Classic chocolate chip, choice of milk



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BEVERAGES



COLD-PRESSED JUICES

\$14

12.3 oz.

Berry Bae

*Blueberry, blackberry, elderberry, schisandra, lemon,
coconut nectar, vegan probiotic*

G3 Live

*Cucumber, celery, kale, spinach, romaine,
lemon, liquid spirulina*

Golden Boy

*Pineapple, apple, lemon, ginger,
golden berry*

Mermaid Lemonade

*Blue Spirulina, lemon, aloe, peach blossom,
coconut nectar, vegan probiotic*

Master Cleanse

Pineapple, turmeric, lemon, dandelion, cayenne, maitake

NON-ALCOHOLIC

Coke, Sprite, Diet Coke, Iced Tea, Lemonade, or Arnold Palmer \$6

Ginger Ale, Sparkling Grapefruit or Sparkling Lemonade \$6

Autumn Apple Cooler \$14

Caramel-apple syrup, apple juice, lemon juice, seltzer

POM Spritz \$12

House-made grenadine, rose water, lemon, sparkling lemonade



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BEVERAGES



WATER

Acqua Panna *small* \$7 *large* \$10

San Pellegrino *small* \$7 *large* \$10

BOTTLED CRAFT BEER

Hanabi Lager Company \$30

Lager, Napa, CA 4.2% ABV 500 mL

Fieldwork Brewing Company \$16

IPA, Berkeley, CA 6.9% ABV 16 oz Can

Heineken 0.0 \$10

Amsterdam, Holland 0% ABV 12 oz bottle

ZERO PROOF MOCKTAILS

N.A.Groni \$18

Free Spirits Gin, Aperitivo Milano, Vermouth Rosso

Whiskey Smash \$16

Imposter Whiskey, mint, lemon, sugar

N/A What's Up Doc \$16

*Aqará Agave De Los Andes Refugio N/A agave,
carrot-turmeric shrub, passion fruit, serrano*



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BEVERAGES



COCKTAILS

Top Pear \$20

Pear Williams Purkhart eau-de-vie, cinnamon tincture, caramel apple syrup, lemon, soda

Lady of the Fall \$22

Sweet Gwendoline gin, Rothman & Winter Orchard Apricot, mandarin, egg white

Olive My Love \$20

Estate olive oil washed Gardener gin, Veso Olive, Amaro Alta Verde, Greek olive brine

What's Up Doc \$20

Legendario Domingo Oaxaca mezcal, carrot-turmeric shrub, passion fruit, spicy tincture

That's Rad. . .Ish \$22

Don Fulano Reposado, Gentiane des Pères Chartreux, Alma Finca, celery bitters, radish, yuzu

Pisco Fever \$20

*Clarified Capurro Acholado pisco milk punch, ginger and banana liqueurs,
orange oleo, lemon, tiki and ginger bitters*

Black Walnut Manhattan \$22

Dos Maderas 5 + 5 rum, Aggazgotti Nocino Riserva, Don Zoilo 15-year PX sherry, Angostura

The Star & The Fig \$22

Fig-infused Willett Estate 4-year rye, Rue de Rêve Rouge, Caffo Sambuca Secolare, Peychaud's

EXCEPTIONAL COCKTAILS

Meadowood Swizzle \$25

Condesa Clásica gin, Green Chartreuse, Midori melon, rhubarb bitters, lemon

Be Frank Old Fashioned \$30

Frank August bourbon, orange oleo saccharum, bitters trio

Extraordinary Hemingway \$25

Loco blanco, grapefruit oleo saccharum, grapefruit



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WINES BY THE GLASS



The wine glasses provided in your room are “universal” and have been designed to complement all types of wine, from Champagne to Cabernet Sauvignon. This is our wine team’s glass of choice; however, should you wish to request a flute or other type of glass, please contact In-Room Dining.

CHAMPAGNE AND SPARKLING

Domaine Chandon, “Los Carneros,” Reserve Blanc de Blancs, Carneros NV \$22

Schramsberg, Brut Rosé, North Coast 2021 \$25

Taittinger, “Brut La Française,” Champagne, NV \$30

Billecart Salmon, Brut Rosé, Champagne, NV \$42

WHITE & ROSÉ

Hourglass, Sauvignon Blanc, Napa Valley 2024 \$22

Continuum, “Sentium,” Sauvignon Blanc, Mendocino 2023 \$24

Robert Sinskey, Pinot Gris, Carneros 2022 \$18

Darioush, Viognier, Napa Valley 2025 \$28

Haynes Vineyard, “Vigneron,” Chardonnay, Coombsville 2023 \$26

Hudson Ranch, Chardonnay, Carneros 2023 \$24

Turley, Rosé of Zinfandel, California 2024 \$18

Abloom, Rosé of Grenache, Paras Vineyard, Mt. Veeder 2024 \$25

RED

Kistler, “Russian River Valley,” Pinot Noir, Russian River Valley 2024 \$28

The Donum Estate, “Year of the Rabbit,” Pinot Noir, Carneros 2023 \$26

Robert Biale, “Black Chicken,” Zinfandel, Napa Valley 2023 \$22

Pott, “Lagier Meredith Vineyards,” Syrah, Mt. Veeder 2022 \$36

La Jota Vineyards, Merlot, Howell Mountain 2019 \$42

Adaptation by Odette, Cabernet Sauvignon, Napa Valley 2019 \$36

The Mascot, Cabernet Sauvignon, Napa Valley 2019 \$50



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WINES BY THE BOTTLE



CHAMPAGNE AND SPARKLING

- H072 Schramsberg “Blanc de Blancs,” North Coast 2022 \$85
- H081 The Hilt “Pétillant Naturel,” Pinot Noir Sparkling, Santa Barbara County 2021 \$100
- H071 Domaine Carneros “Le Rêve,” Blanc de Blancs, Carneros 2016 \$165
- H074 Schramsberg “J Schram,” North Coast 2014 \$375
- H051 Aubry Rosé Brut Premier Cru Champagne \$130
- H034 Billecart-Salmon Le Blanc de Blancs, Champagne \$195
- H064 Billecart-Salmon Le Rosé, Champagne \$210
- H022 Billecart-Salmon “Louis Salmon,” Blanc de Blancs, Champagne 2012 \$425
- H032 Charlier et Fils Spécial Club Champagne 2006 \$315
- H025 Delamotte Brut, Champagne \$150
- H014 Dom Pérignon Brut Champagne 2012 \$655
- H034 Dom Pérignon Brut Rosé, Champagne 2008 \$875
- H055 Gaston Chiquet Rosé Brut Premier Cru Champagne \$120
- H023 Jacquesson “Cuvée N°748,” Extra Brut Champagne \$160
- H023 Krug “Grande Cuvée 172ème Édition,” Brut, Champagne \$545
- H025 Krug “Vintage Brut,” Champagne 2008 \$675
- H086 Laurent-Perrier Ultra Brut, Brut Nature Champagne \$155
- H031 Louis Roederer “Cristal,” Brut, Champagne 2015 \$750
- H024 Pascal Agrapart “Minéral,” Blanc de Blancs, Extra Brut, Avize Grand Cru Champagne 2017 \$355
- H033 Philipponnat “Clos des Goisses,” Extra Brut Champagne 2012 \$475
- H041 Pierre Péters “Cuvée de Réserve,” Blanc de Blancs, Brut, Le Mesnil-sur-Oger Grand Cru Champagne \$165
- H011 Pol Roger “Sir Winston Churchill,” Brut, Champagne 2012 \$575
- H083 Ruinart Blanc de Blancs, Champagne \$170
- H033 Salmon Meunier Brut, Chaumazy, Champagne \$165



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WINES BY THE BOTTLE



WHITE

- A063 Alpha Omega "1155," Sauvignon Blanc, Napa Valley 2023 \$130
- A094 Peter Michael "L'Après-Midi," Sauvignon Blanc, Knights Valley 2021 \$145
- B035 Eisele Vineyard Sauvignon Blanc, Napa Valley 2023 \$255
- A125 Domaine Vacheron Sancerre 2023 375 mL \$60
- F054 Hendry Albariño, Napa Valley 2023 \$60
- F034 Massican "Annia," Tocai Friulano, Ribolla Gialla, Chardonnay, Napa Valley 2023 \$75
- A102 Matthiasson "Cressida Vineyard," Vermentino, Carneros 2023 \$85
- A035 Frank Family Chardonnay, Carneros 2024 \$70
- A022 Far Niente Chardonnay, Napa Valley 2023 \$110
- B033 Williams Selyem Unoaked Chardonnay, Russian River Valley 2023 \$135
- B022 Taub Family Vineyards "Laughlin Road," Chardonnay, Russian River Valley 2022 \$150
- A053 Ferren "Lancel Creek," Sonoma Coast 2019 \$165
- D035 Kongsgaard Chardonnay, Napa Valley 2022 \$265
- A054 Morlet "Ma Douce," Chardonnay, Fort Ross-Seaview 2019 \$195
- B051 Pascal Jolivet Sancerre 2023 \$110
- D022 Domaine Vacheron "Le Pavé," Sancerre 2023 \$225
- B053 Domaine Didier Dagueneau "Blanc Etc.," Loire 2019 \$230
- B011 Olivier Leflaive Auxey-Duresses 2022 \$145
- B013 Olivier Leflaive "Les Setilles," Bourgogne Blanc \$80
- B014 Domaine Albert Joly "Vieilles Vignes," Puligny-Montrachet 2019 \$150
- A105 Domaine Christian Moreau "Vaillon," Chablis Premier Cru 2022 \$155
- B015 Domaine Buisson Battault "Le Porusot," Meursault Premier Cru 2021 \$275
- D034 Joseph Colin "Les Chenevottes," Chassagne-Montrachet Premier Cru 2023 \$350
- F061 Albert Boxler Muscat, Alsace 2023 \$100



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WINES BY THE BOTTLE



RED

- E053 Abreu Vineyards "Rothwell Hyde," Cabernet Sauvignon, Napa Valley 2018 \$500
D062 Colgin "IX Estate," Napa Valley 2018 \$975
B083 Checkerboard Vineyards "Impetuous," Cabernet Sauvignon, Napa Valley 2020 \$180
E073 Dominus Cabernet Sauvignon, Napa Valley 2021 \$695
D083 Harlan Estate Napa Valley 2020 \$2200
B071 Heitz Cellar Cabernet Sauvignon, Napa Valley 2019 \$175
B084 Inglenook Cabernet Sauvignon, Rutherford 2018 \$135
D072 Lail Vineyards "J. Daniel Cuvée," Cabernet Sauvignon, Napa Valley 2021 \$395
B111 Lyndenhurst by Spottswoode Cabernet Sauvignon, Napa Valley 2021 \$165
E054 Promontory Napa Valley 2020 \$1750
D121 Quintessa Cabernet Sauvignon, Rutherford 2021 \$525
B133 Shafer "One Point Five," Cabernet Sauvignon, Stags Leap District 2019 375 mL \$140
B085 Tor Cabernet Sauvignon, Oakville 2021 \$240
B101 Arietta "Hudson Vineyards," Carneros, Napa Valley 2018 \$120
F131 Mayacamas Merlot, Mt. Veeder 2021 \$160
C093 Merryvale Pinot Noir, Carneros 2021 \$95
C035 Merry Edwards Pinot Noir, Russian River Valley 2023 \$125
B123 Radio-Coteau, "Timbervine," Syrah, Russian River Valley 2013 \$155
F141 Sine Qua Non "Distenta II," Syrah, Central Coast 2020 \$525
C052 Château Gloria Saint-Julien, Bordeaux 2016 \$280
C102 Domaine Anne Gros "La Combe d'Orveau," Chambolle-Musigny 2022 \$290
D085 Domaine du Clos de Tart Clos de Tart Grand Cru Monopole, Morey-Saint-Denis 2016 \$1800
C103 Domaine Denis Mortet "Les Longeroies," Marsannay 2020 \$220
C031 Domaine Y. Clerget "Clos du Verseauil" Monopole, Volnay Premier Cru 2022 \$365
F092 Abbattucci "Ministre Impérial," Corsica 2019 \$195
F093 Iuli "La Rina," Slarina, Piedmont 2020 \$60
F081 Paolo Bea "Rosso de Véo," Sagrantino, Umbria 2017 \$180



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