

COPIA | NAPA

three spreads (grilled caponata, harissa hummus, mint tzatziki) rosemary flatbread

shaved artichoke, fennel & pear salad, golden balsamic, pine nuts, toasted parmesan

duck liver mousse layered with pork rillettes, pickles, onions, grilled sourdough

cold smoked cured salmon, american caviar cream, butternut squash blinis

chick pea "truffles", house made burrata

wood roasted oysters, sauvignon blanc, verjus, shallots, herbs

crisp poached farm egg, red chard, prosciutto

roasted brussels sprouts with chestnuts

fried chicken "pearl" on parker house rolls

roasted pumpkin with lobster and chanterelle ragout, toasted pumpkin seeds

halibut on rosemary skewer, bacon, spiced whiskey relish

sautéed trout, pistachios, champagne cabbage, sage brown butter

rotisserie rack of lamb, black garlic, pomegranate, bulgur parsley-mint salad

grilled hangar steak, porcini, bone marrow, cabernet reduction

surprises: spinach w/ shallots, acorn squash, cumin and orange – salsifi and potato gratin -cucumber salad w/garlic and ginger

An 18% service charge will be added to your total check. Service Charges are distributed to our service employees





Beverage Cart

Wines by the Glass

Cremant De Limoux, Sparkling Rose

Martin Codax Burgans Albarino

Mondavi Sauvignon Blanc

Fossil Point Chardonnay

La Follette Pinot Noir

Villa di Geggiano Rosso

Mondavi Cabernet Sauvignon

Specialty Cocktail

Manhattan Bourbon ~ Carpano Antica ~ Bitters

From our Bar

Cocktails

Apple Blossom -Gin ~ Calvados ~ Apple Golden Gooseberry -Vodka ~ Galliano ~ Gooseberry Beer Mission IPA Allagash White

Soda

Mexican Coke Diet Coke Sprite River City Ginger Beer Sarsaparilla

Coffee & Tea

French Press Coffee

Illy Espresso

Harney & Sons Tea

Bessie's Cheese Slate (3 -- 1- soft & stinky, 1-Hard, 1-Blue) Fruit compote, Epi Bread

rotisserie pineapple, crème fraiche sorbet CIA Copia S'more Baked Alaska

Dark Chocolate Mousse with Chocolate Tuiles, CIA Olive Oil and Monterey Bay Sea Salt

Chocolate Bark Rack

Seasonal Skillet Pie (Apple) Caramel Sauce – All Clad