

EXCEPTIONAL EVENTS

PRIVATE EVENT MENUS



CARNEROS
RESORT AND SPA

A TASTE OF CARNEROS

Some flavors tell a story. Ours begin in the sun-drenched gardens of Napa Valley, where heirloom produce, fragrant herbs, and golden honey are gathered at their peak. From garden to plate, every dish celebrates the land we call home—crafted with care, inspired by the seasons, and designed to be savored.

Whether you're gathering for an intimate dinner or a grand celebration, our culinary team welcomes the opportunity to tailor a menu that feels distinctly yours.

Just ask—we'll make it unforgettable.

All items are subject to 24% Service Charge and 7.75% Sales Tax. All items are subject to seasonal availability.



MAGICAL MOMENTS



BREAKFAST DISPLAYS

MAXIMUM 1.5 HOURS OF SERVICE

CONTINENTAL BREAKFAST

seasonal fresh fruit and berries
assorted breakfast pastries, butter, preserves
greek yogurt – house made granola, dried fruits
fresh squeezed orange juice, cranberry juice
grapefruit juice
freshly brewed coffee, decaffeinated coffee, hot teas
\$58 PER PERSON

SPA BREAKFAST

seasonal fresh fruit and berries
greek yogurt – house made granola, dried fruits
irish oats – brown sugar, milk
breakfast potatoes
choice of 1: egg white scramble with chives or
garden vegetable frittata
choice of 1 smoothie: strawberry, banana or
pineapple, mango, coconut or mixed berry
choice of 1 juice: beet, apple, orange or kale
cucumber, apple, ginger or carrot, orange, ginger
freshly brewed coffee, decaffeinated coffee, hot teas
\$65 PER PERSON

NAPA VALLEY BREAKFAST

seasonal fresh fruit and berries
assorted breakfast pastries, butter, preserves
greek yogurt – house made granola, dried fruits
fluffy scrambled eggs with chives
breakfast potatoes
choice of 1: crisp applewood bacon or chicken apple
sausage or caggiano ham
choice of 1: brioche french toast with fruit compote
or irish oats or cheese grits
fresh squeezed orange juice, cranberry juice
grapefruit juice
freshly brewed coffee, decaffeinated coffee, hot teas
\$75 PER PERSON

BOON FLY BREAKFAST

seasonal fresh fruit and berries
greek yogurt – house made granola, dried fruits
irish oats – candied walnuts, sliced banana
coconut chips
eggs benedict – caggiano ham, jalapeno hollandaise
smoked salmon flatbread – fromage blanc, red onion
lemon crème fraiche
breakfast breads & boon fly donuts
fresh squeezed orange juice, cranberry juice
grapefruit juice
freshly brewed coffee, decaffeinated coffee, hot teas
\$85 PER PERSON

CARNEROS BRUNCH

seasonal fresh fruit and berries
assorted breakfast pastries, butter, preserves
greek yogurt – house made granola, dried fruits
breakfast potatoes
fluffy scrambled eggs with chives
baby beet and mixed berries salad with fresh ricotta
avocado toasts
choice of 2: crisp applewood bacon or chicken apple
sausage or maple pecan pork sausage or caggiano
ham
choice of 1: shrimp & grits or smoked salmon with
fromage blanc and toast points
choice of 1: braised short-rib hash or boon fly fried
chicken & waffles or biscuits & gravy
choice of 1: brioche french toast with fruit compote
or boon fly donuts
fresh squeezed orange juice, cranberry juice
grapefruit juice
freshly brewed coffee, decaffeinated coffee, hot teas
\$95 PER PERSON

BREAKFAST ENHANCEMENTS

IRISH OATS

brown sugar, cream, seasonal fresh berries

\$10 PER PERSON

BOON FLY DONUTS

cinnamon sugar

\$36 PER DOZEN

BRIOCHE CINNAMON FRENCH TOAST

seasonal fresh berries, maple syrup

\$16 PER PERSON

EGGS BENEDICT

english muffin, thick sliced ham
poached eggs, jalapeño hollandaise

\$18 PER PERSON

SMOKED SALMON & BAGELS

everything bagels, cowgirl creamery
fromage blanc, capers, red onion

\$22 PER PERSON

SCRAMBLED EGGS OR BREAKFAST MEAT

applewood smoked bacon
chicken apple sausage

\$14 PER PERSON

BREAKFAST BURRITOS

scrambled eggs, potato, cheddar, salsa
guacamole, sour cream
choice of: ham, bacon, or vegetarian

\$180 PER DOZEN

ENGLISH MUFFIN B.E.L.T.

bacon, egg, lettuce, tomato

\$180 PER DOZEN

WARM CROISSANTS WITH SWISS CHEESE

scrambled eggs, caggiano ham
tomato, basil

\$180 PER DOZEN

GARDEN VEGETABLE FRITTATA

\$19 PER PERSON

QUICHE LORRAINE

leeks, bacon lardons

\$22 PER PERSON

BISCUITS & GRAVY

country gravy, buttermilk biscuits

\$17 PER PERSON

ASSORTED BREAKFAST PASTRIES

butter, preserves

\$99 PER DOZEN

ASSORTED BAGELS

cream cheese, butter

\$95 PER DOZEN

BUILD YOUR OWN BREAKFAST TOAST

selection of breads, smoked salmon
cream cheese

capers, red onion, butter, jam
avocado, tomato

sliced hard boiled egg

\$26 PER PERSON

SPECIALTY BEVERAGES

bloody mary, red beer, bellini, mimosa
morning cocktails

\$60 PER PERSON

(MAXIMUM 2 HOURS OF SERVICE)



BREAK MENUS

MAXIMUM 30 MINUTES OF SERVICE

REVITALIZING ENERGY BREAK

seasonal whole fruit
house made trail mix
nut & seed bar
\$34 PER PERSON

HEALTHIER HABITS

chia coconut pudding with berries
chocolate coconut protein oat bars
fruit skewers with yogurt dip
\$38 PER PERSON

SNACK ATTACK

corn tortilla chips, house made salsa, guacamole
vegetable crudité, blue cheese, green goddess dip
hummus, pita wedges
\$34 PER PERSON

MID-DAY TEA

assortment of english tea sandwiches
strawberry tartlettes
lemon blueberry shortcake
pistachio glazed tea cake
lavender shortbread
\$42 PER PERSON

CINEMATIC SENSATIONS

freshly popped popcorn
red & black licorice
assortment of candies
\$34 PER PERSON

CARNIVAL CRAVINGS

caramel popcorn
pumpkin seed rosemary brittle
boon fly donuts
warm pretzels, specialty mustards
\$36 PER PERSON

SWEET TEMPTATIONS

butterscotch blondies
mudslide cookies
peanut butter whoopie pie
rice krispies treats
\$39 PER PERSON

VINEYARD BREAK

selection of artisan cheeses & charcuterie
olives, dried fruit, seasonal accompaniments
assortment of bread, crackers
\$55 PER PERSON



REFRESHMENTS & SNACKS

CHILLED

| | |
|--|--------------|
| ASSORTED SOFT DRINKS | \$9 EACH |
| MINERAL WATERS | \$9 EACH |
| BOTTLED JUICES, VIGNETTES, ENERGY DRINKS, VITAMIN WATER | \$9 EACH |
| LEMONADE OSSETRA | \$100/GALLON |
| REFRESHING HERBAL ICED TEA | \$100/GALLON |
| SOOTHING SPA WATER INFUSED WITH CUCUMBER, LEMON, AND MINT | \$90/GALLON |
| FRUIT JUICES: CRANBERRY, GRAPEFRUIT, FRESHLY SQUEEZED ORANGE | \$45/QUART |
| FRESH PRESSED FRUIT JUICES | \$65/QUART |
| FRUIT SMOOTHIES | \$55/QUART |

HOT

| | |
|--|--------------|
| ESPRESSO DRINKS: ESPRESSO, CAPPUCCINO, LATTE | \$11/DRINK |
| COFFEE: REGULAR AND DECAFFEINATED | \$115/GALLON |
| SELECTION OF HOT TEAS | \$115/GALLON |
| HOT CHOCOLATE | \$96/GALLON |
| HOT APPLE CIDER | \$96/GALLON |

SAVORY

| | |
|---|------------|
| POTATO CHIPS OR PRETZELS (INDIVIDUAL BAGS) | \$6 EACH |
| FRESHLY POPPED POPCORN | \$8/PERSON |
| HUMMUS: CRUDITÉ OF DIPPING VEGETABLES, PITA WEDGES (SERVES 10 GUESTS) | \$105/BOWL |
| WARM ARTICHOKE AND PANCETTA DIP, CRACKERS, BREAD (SERVES 10 GUESTS) | \$110/BOWL |
| CORN TORTILLA CHIPS, GUACAMOLE, ASSORTED SALSAS (SERVES 10 GUESTS) | \$120/BOWL |
| POTATO CHIPS, SOUR CREAM-ONION DIP (SERVES 10 GUESTS) | \$95/BOWL |
| WARM PRETZELS, SPECIALTY MUSTARDS | \$85/DOZEN |

SWEET

| | |
|-----------------------|-------------|
| FRUIT POPSICLES | \$12 EACH |
| FUDGESICLES | \$12 EACH |
| ICE CREAM SANDWICHES | \$12 EACH |
| NUT BRITTLE | \$12/PERSON |
| FRUIT PATE DE FRUIT | \$120/DOZEN |
| BUTTERSCOTCH BLONDIES | \$96/DOZEN |

HEALTHIER

| | |
|---|-------------|
| NUT & SEED BAR | \$10 EACH |
| FROZEN FRUIT JUICE BAR | \$12 EACH |
| HOUSE MADE TRAIL MIX (INDIVIDUAL BAGS) | \$12 EACH |
| ASSORTED WHOLE FRUITS | \$8 EACH |
| INDIVIDUAL FRUIT YOGURTS | \$8 EACH |
| SEASONAL FRUIT SALAD | \$14/PERSON |
| HOUSE MADE SEASONED NUTS (SERVES 10 GUESTS) | \$90/BOWL |
| MARCONA ALMONDS (SERVES 10 GUESTS) | \$100/BOWL |

LUNCH DISPLAYS

MAXIMUM 1.5 HOURS OF SERVICE

TUSCAN LUNCH

focaccia – bouchon olive oil, balsamico, parmesan cheese
caesar salad – gem & chicory lettuces, crispy capers
estero gold cheese, cured egg yolk, caesar dressing
farro salad - tomato, basil, tuscan pecorino
garden shoots, olive oil
jidori chicken breast – rancho gordo cannellini
beans, sun dried tomato relish
wood-fired white shrimp – trofie pasta, spinach
garlic butter, sourdough crumbs
tiramisu verrine, seasonal cannoli
mini cheesecake bites
freshly brewed coffee, decaffeinated coffee, hot tea
\$110 PER PERSON

SPA LUNCH

hummus – toasted pine nuts, herb oil
aleppo pepper, pita
charred green broccolini salad – tonnato, olives
soft boiled egg
little gem salad – parmesan reggiano, croutons
caesar dressing
wild arugula salad – cucumber, seeds, spiced
almonds, radish, citrus vinaigrette
chicken paillard sandwich – rosemary lemon
sourdough, lemon aioli, sun dried tomato tapenade
arugula
smoked salmon tartine – watercress, fromage blanc
pickled red onions, dill, lemon vinaigrette
hodo tofu skewers – harrisa marinade, quinoa
tabbouleh, tahini-cashew cream, charred lemon
sweet potato cakes – pickled cabbage, avocado
crumbled goat cheese, salsa roja
vanilla crème fraiche panna cotta
chef's choice fresh pressed juice
freshly brewed coffee, decaffeinated coffee, hot tea
\$110 PER PERSON

NAPA VALLEY LUNCH

sourdough – bouchon olive oil, straus dairy butter
tenbrink farms garden lettuce – crisp olive, humboldt
fog crumble, walnut picada, cabernet vinegar
roasted beets & stracciatella – crispy quinoa, citrus chili
crunch, olive oil
glory bay salmon – rosemary, pickled pepper salsa
wood-fired fennel purée, olive oil, balsamic pearls
bavette steak – flageolet beans, bacon, red wine
aromatic salted herbs
lemon meringue tartlet, seasonal macarons
chocolate tartlet
freshly brewed coffee, decaffeinated coffee, hot tea
\$120 PER PERSON

LOS CARNEROS LUNCH

little gem lettuce – market vegetables
pickled red onion, spicy peanuts, cotija cheese
smoked jalapeno-lime vinaigrette
tuscan kale-endives – watermelon radish
fennel, toasted pepitas, manchego cheese
toasted cilantro-chili vinaigrette
roasted poblano chili quesadilla – jicama, brown rice
jack cheese, tortilla
tacos a la plancha, embered trumpet mushrooms
skirt steak asada, caldo de pollo
garden carrot tostada – charred jalapeno, chickpea
puree, tomatillo-arbol salsa, garden greens, corn tortilla
rancho gordo braised pinto beans – spring onion
guajillo chili, epazote
arroz mexicano – basmati, tomato, carrot, onion, garlic
corn tortilla chips – guacamole, sour cream
smoked chili salsa
flan, tres leche cake
freshly brewed coffee, decaffeinated coffee, hot tea
\$120 PER PERSON

MEDITERRANEAN LUNCH

nicoise salad – seared tuna, eggs, pole beans, tomatoes
fingerling potatoes, olive vinaigrette

chopped romaine salad – persian cucumber, cherry
tomatoes, red onion, chickpeas, kalamata, feta
farro and lacinato

kale salad – shaved roots, almonds, green goddess
puttanesca pasta – olives, sun dried tomato
boquerones, parsley

flatbreads – margarita, roasted vegetables and
fontina fonduta, caggiano italian sausage

lemon meringue tart, chocolate roulade “ho ho”

freshly brewed coffee, decaffeinated coffee, hot tea

\$120 PER PERSON

BOON FLY LUNCH

beet & arugula salad – shaved fennel, citrus segments
shaved dry jack cheese, sherry vinaigrette

chopped salad – greens, garbanzo beans
marcona almonds, tomatoes, olives
buttermilk dressing

kobe beef burger – brioche poppy seed bun
pickle, cheddar cheese, lettuce, tomato

boon fly fried chicken – braised collard greens
macaroni & cheese

artichoke & jalapeño dip – flatbread chips

boon fly donuts, seasonal fruit pie

freshly brewed coffee, decaffeinated coffee, hot tea

\$120 PER PERSON

As the majority of our food is prepared à la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Therefore, our Banquet Staff will confirm start times at one hour prior, then again at thirty minutes prior to ensure accurate timing. Uncommunicated delays in function start times may necessitate the re-preparation of food and will result in additional fees charged at approximately \$25++ - \$50++ per person (pending menu type). Delays in start times more than one hour will additionally result in appropriately assessed labor charges.



SALAD & SANDWICH CART BUFFET

inclusive of: potato chips, seasonal fruit salad, brownies, mini cupcakes, freshly brewed coffee, decaffeinated coffee, hot and iced teas

CHOOSE 2 OF THE FOLLOWING

"WALDORF"

chopped apples, candied walnuts, treviso, point Reyes blue cheese, pickled beets, walnut vinaigrette

KALE CAESAR

black kale, gems, pecorino romano, squash, anchovy, toasted breadcrumbs

CABBAGE SLAW

celery, pickle, apple, dill, lemon zest, yogurt, garlic chip

VEGGIE NICOISE

egg, garden beans, olives, potato, dill, basil, Dijon, za'atar, red wine vinaigrette

POTATO SALAD

pancetta, cucumber, radish, chives, whole grain mustard dressing

MIXED GREENS

goat cheese, herbs de Provence, hazelnut vinaigrette

CHOOSE 3 OF THE FOLLOWING OR CHOOSE TO BUILD YOUR OWN

SMOKED SALMON TARTINE

whipped cream cheese, pickled mustard seed, frisée

ALBACORE TUNA

hummus, avocado, pickles, frisée

WOOD FIRED RARE ROAST BEEF

pickled onion, arugula, horseradish aioli

ROASTED BROCCOLI – AGED CHEDDAR MELT

fromage blanc, crispy onion

SMOKED CAGGIANO HAM PANINI

gruyere, jalapeno, Dijonaise

ROAST TURKEY

Danish Havarti, avocado, pickle, mayo, country bread

REUBEN

pastrami, nicasio reserve cheese, kraut, Russian dressing, rye

PEANUT BUTTER AND ROASTED GRAPES

crushed chips, sourdough pan de mei

TARRAGON CHICKEN SALAD CROISSANT

shallot, honey mustard aioli, garden leaves

BUILD YOUR OWN INCLUDES:

egg salad, black forest ham, rare roast beef, roasted turkey breast, pastrami, butter lettuce leaves, shaved red onion, tomato, dill pickles, olives, pepperoncini, cheddar, Swiss, jack, whole grain mustard, mayonnaise, assortment of deli breads & rolls

\$88 PER PERSON | \$82 FOR BUILD YOUR OWN | \$5 PER PERSON TO-GO SUPPLIES





DINNER

The following menus have been designed to offer a variety of options for your dining pleasure. The starters, salads, soups, and desserts are universal for plated dinner meals, and most may also be used in buffet and family-style meals. Our Chefs will make seasonal substitutions and recommendations to ensure the freshest seasonal experience.

THREE-COURSE PLATED DINNER

soup/salad, preselected choice of two proteins and one vegetarian entrée, dessert • \$180 per person

FOUR-COURSE PLATED DINNER

soup/salad, starter, preselected choice of two proteins and one vegetarian entrée, dessert • \$200 per person

FIVE-COURSE PLATED DINNER

salad, soup, starter, preselected choice of two proteins and one vegetarian entrée, dessert • \$220 per person

FAMILY-STYLE

two salads, two proteins, one vegetable, one starch, three dessert bites • \$220 per person

All meals include warm rolls & butter, freshly brewed coffee, decaffeinated coffee, hot teas, iced tea

ENTRÉE CHOICE OPTIONS

PRE-SELECTED ENTRÉE

The following guidelines will apply:

- Menus to include a maximum of two protein selections and one vegetarian option.
- Guaranteed entrée counts are due to the catering department seven business days prior to the function.
- Client must produce and provide individual place cards with entrée choice indicator.

TABLE-SIDE ENTRÉE CHOICE

Your guests may have the option of selecting an entrée on-site; the following guidelines will apply:

- Selection of a minimum four-course menu, with common non-entrée courses pre-selected.
- Maximum of two (2) entrée selections and one (1) vegetarian option; a common starch and vegetable will prevail for all entrées.
- An additional \$60 per person entrée fee for ordering entrée selection on-site is applicable.
- Maximum of 30 guests.

As the majority of our food is prepared à la minute to provide the highest quality product, adherence to scheduled meal times and agendas is imperative. Therefore, our Banquet Staff will confirm start times at one hour prior, then again at thirty minutes prior to ensure accurate timing. Uncommunicated delays in function start times may necessitate the re-preparation of food and will result in additional fees charged at approximately \$50 per person (pending menu type). Additionally, delays in start times more than one hour will result in appropriately assessed labor charges.

A labor fee of \$275 will be assessed when guarantees are fewer than 15 guests.



PASSED RECEPTION BITES MINIMUM ORDER 2 DOZEN PER SELECTION

GARDEN

\$108 PER DOZEN

BEETROOT TARTARE

tarragon, olive oil pearls, coconut puree

TOMATO TARTLET

confit tomato, straciatella, basil

COMPRESSED GARDEN CUCUMBER

lemon tahini, toasted sumac, feta

TRUFFLED ARANCINI

aged parmesan, tomato marmalade

COMPRESSED TENBRINK MELON

iberico guanciale or chili crunch

WINEFOREST MUSHROOM CONSERVA

point Reyes triple cream, rye

DEMITASSE OF OUR SOUP IN SEASON

various options

FENNEL POLLEN WHIPPED RICOTTA

toasted hazelnut, meyer lemon sourdough

TOFU PUFFS

pickled mushroom, garlic-chili oil

AVOCADO LABNEH

pistachio, nigella seed, garden vegetables

SEA

\$120 PER DOZEN

BLUEFIN TUNA TOAST

smoked tomato bread, pickled mustard seeds

DILLED SALMON GRAVLAX

fromage blanc, belgian endive
everything seasoning

JAPANESE KANPACHI CRUDO

breakfast radish, pimenton
yuzu-sesame dressing

GULF WILD SHRIMP SKEWER

aji amarillo, puffed sorghum

SMOKED SALMON CROQUE

gruyere, cured egg yolk, brioche

DUNGENESS CRAB SOURDOUGH TARTINE

radish salad, cultured butter

SMOKED TROUT DIP PURI PURI

trout roe, yogurt, chives

DUNGENESS CRAB FRITTER

meyer lemon cultured cream

EMBERED HOG ISLAND OYSTERS

chili butter

SPANISH OCTOPUS

meyer lemon, taggiasca olives, skordalia

LAND

\$120 PER DOZEN

AKAUSHI BEEF TARTARE

cured yolk, confit garlic aioli, cornichon

PETITE LAMB LOIN CHOP

sun dried tomato tapenade

FILET MIGNON STEAK TARTINE

shallots, dijon, sourdough

SEARED PORK BELLY

tare, toasted furikake

CRISPY JIDORI CHICKEN NUGGETS

gochujang sauce, strawberry jam

SPECIALTY

OSETRA CAVIAR BEIGNET

whipped egg, crème fraîche

\$280 PER DOZEN



RECEPTION DISPLAYS MINIMUM 10 GUESTS REQUIRED FOR EACH SELECTION

LOCAL ARTISAN CHEESE

manchego, humbolt fog, mt tam triple cream
estero gold, dried fruit compote, honey, quince
crackers, bread
\$38 PER PERSON

THYME-CITRUS MARINATED OLIVES & SEA SALT ROASTED MARCONA ALMONDS

\$18 PER PERSON

GARDEN CRUDITÉ

pickled, raw, roasted
herb vinaigrette, green goddess
yogurt, chickpea hummus
\$28 PER PERSON

CARNEROS CHARCUTERIE BOARD

selection of cured and dried meats
house made pickles
whole grain mustard, crostini
\$38 PER PERSON

OYSTER BAR

raw and embered oysters
bbq sauce, hot sauce, pink peppercorn mignonette
lemon, cocktail sauce, oyster crackers
\$65 PER PERSON

PETITE PLATTER

raw oysters, white shrimp, clams, mussels, ahi poke
hot sauce, pink peppercorn mignonette, lemon
cocktail sauce
\$85 PER PERSON

GRAND PLATTER

lobster, raw oysters, white shrimp, clams
mussels, scallop ceviche
hot sauce, pink peppercorn mignonette
lemon cocktail sauce
\$125 PER PERSON

SIBERIAN OSSETRA CAVIAR (FARMED)

traditional garniture of crispy potatoes
crème fraîche
soft poached egg, pickled shallots, capers, lemon
MARKET PRICE

BAR TARTINE

mushroom ragout, confit tomato marmalade
whipped fennel pollen ricotta, smoked salmon
rilette, sonoma duck rilette, mt tam triple cream
caramelized onion, pickled pearl onion, pickled
anchovy, green olive relish, bouchaine olive oil
salted herbs
\$64 PER PERSON

MEDITERRANEAN MEZZE

pickled vegetables
olives, feta, oregano
chickpea hummus, zhoug
white anchovy, spicy iberian sauce
vegetable agrodolce
preserved tuna antipasto
mushrooms a la plancha, breadcrumbs, confit egg
spiced hazelnuts
brassicas, chorizo, manchego
avocado labneh
pita, bouchaine olive oil toasted sourdough
parmesan cheese straws
\$68 PER PERSON



DINNER MENUS

SALADS

COUNTY LINE BEETS

confit potato, cucumber, beet coulis, crème fraîche
fresh horseradish

BELGIAN ENDIVES

apples, toasted walnuts, bacon, walnut vinaigrette

GEM LETTUCES

avocado mousse, french radish, toasted seeds
green goddess

ITALIAN BURRATA

stone fruit, sugar snaps, almonds, mint, lemon zest

TENBRINK HEIRLOOM TOMATOES

cucumber, marinated chickpeas, burrata, herbs
red pepper vinaigrette

DELTA ASPARAGUS

golden beets, arugula, toasted hazelnut, prosciutto

BUTTER LETTUCE

tarragon, toasted walnuts, french feta
house vinaigrette

CARNEROS FIGS & PECORINO

honey, basil, arugula, hazelnut picada

BRASSICA SALAD

miso dressing, pistachio pesto

MIXED CHICORIES

caramelized whey, radish, poppy seed crumble
candied hazelnuts

GARDEN CARROT SLAW

apple gremolata, crème fraîche, puffed wild rice

TOMATO BREAD SALAD

grilled sourdough, burrata, pickled shallot
aromatic salted herbs

TENBRINK FARMS POLE BEANS

gigante beans, green olives, manchego

SOUPS

VEGGIE SOBA

hot broth, wineforest mushrooms

BUTTERNUT SQUASH

crème fraîche, balsamic pearls, crisp sage

HEIRLOOM TOMATO

garden basil, fiscalini cheddar gougère

WATERMELON -TOMATO GAZPACHO

garden celery, rice crackers

CAULIFLOWER

dijon mustard croutons

DELTA ASPARAGUS

wild rice, pancetta, black pepper

CREAMY ROOT VEGETABLE

urfa pepper, toasted hazelnut
bouchaine olive oil

STARTERS

GARDEN

CACIO E PEPE

potato gnocchi, parmesan crema
toasted peppercorn

PAPPARDELLE

butternut ragu, wild fennel, pecorino

SEA

SEARED YELLOWFIN TUNA

truffled herb salad, soy-ginger vinaigrette

LOBSTER

aromatic grits, buttered grits, syrah reduction
(\$24 supplement)

LAND

PORCINI CUSTARD

crispy leeks, quail egg, truffle
(\$12 supplement)

ENHANCEMENT

truffle, market price
caviar, market price



DINNER MENUS (CONTINUED)

ENTRÉES

GARDEN

ROASTED CAULIFLOWER

green apple curry, pistachio, mint, lime

MARINATED TOFU

tofu purée, bok choy, shiitake mushrooms
fermented bean sauce

PINE NUT PUDDING

carrot purée, caullini, vadouvan butter
spicy carrot chips

GRIDDLED POTATO CAKES

aged cheddar cheese, pickled and roasted cabbage
salsa rosa, avocado

SEA

GLORY BAY SALMON

sunchokes, braised leeks, french carrots
sauce vierge

CHILEAN SEA BASS

cannellini beans, spanish chorizo
castelveltrano olive tapenade

WILD CALIFORNIA SEA BASS

fingerling potato, confit tomato, cipollini onion
tomato vinaigrette

CHILEAN SEA BASS EN CROUTE

scallop mousse, vegetables, meyer lemon butter
(\$28 supplement)

ALASKAN HALIBUT

tender leeks, delta asparagus, potato
truffle vinaigrette

BLACK COD

miso glazed, negi, vegetable, hot broth

HOKKAIDO SCALLOPS

saffron risotto, caramelized fennel, confit tomato
cioppino broth
(\$18 supplement)

LAND

ROASTED JIDORI CHICKEN BREAST

strawberry-pine nut sofrito, vegetable, whey polenta

ROASTED JIDORI CHICKEN BREAST

red wine, smoke bacon, pearl onion
foraged mushrooms

CRISPY JIDORI CHICKEN THIGH

garden turnips, sunchoke puree, maple vinegar sauce

SUPERIOR FARMS LAMB LOIN

hashed sweet potato, tahini yogurt, chili butter

BRINED BERKSHIRE PORK CHOP

roasted apple sauce, sage mashed potatoes
rich pork jus

SONOMA DUCK BREAST

butternut squash pave, savoy spinach, sauce au poivre

BBQ BEEF SHORT RIB

farrotto, black garlic, ufra chili, herb salad

ANGUS RIB EYE

creamed spinach, fingerling potato, salsa verde

PRIME FILET OF BEEF

vegetable, potato pave, truffled bordelaise
(\$20 supplement)

ENHANCEMENT

truffle, market price

caviar, market price



DINNER MENUS (CONTINUED)

DESSERTS

PLATED

CHOCOLATE GIANDUJA BAR

gluten-free brownie, hazelnut cremeux
seasonal fruit, caramel ice cream

CRUNCHY CHOCOLATE BAR

chocolate brownie, chocolate cremeux
burnt marshmallow ice cream

VANILLA CRÈME FRAÎCHE PANNA COTTA

brown sugar crumble, seasonal fruit

MASCARPONE CHEESECAKE

graham cracker crust, seasonal fruit, sorbet

LEMON MERINGUE TART

toasted italian meringue, lemon curd
seasonal fruit and sorbet

PISTACHIO TIRAMISU

gluten-free ladyfinger, pistachio mascarpone
mousse, lemon curd, seasonal fruit

SMALL BITES

MACARONS

chocolate
seasonal fruit

CREAM PUFF

chocolate
seasonal fruit
vanilla
caramel
coffee

CRUNCHY CHOCOLATE BAR

chocolate brownie, chocolate cremeux

TARTLETS

chocolate
seasonal fruit
citrus

MINI CHEESECAKES

seasonal fruit

WHOOPIE PIE

chocolate
peanut butter
hazelnut

STATIONS

CHEF'S SWEET TREATS

selection of 5 small bites
\$28 PER PERSON

CHOCOLATE SHOWCASE

fudge brownie, chocolate bavarian donut
macaron, chocolate malt tart
chocolate dipped fresh & dried fruits, cream puffs
\$32 PER PERSON

SOURDOUGH WAFFLES

vanilla chantilly, chocolate hazelnut spread
seasonal fruit, fruit preserves, toppings
\$26 PER PERSON

GOURMET DONUTS

\$108 PER DOZEN



NAPA FARMER'S MARKET STYLE STROLLING DINNER

\$280 PER PERSON • FOR EACH CHEF ATTENDANT REQUIRED, A \$325 FEE WILL BE ASSESSED • MIN 40 GUESTS

CHEESE STAND

mt tam triple cream, humboldt fog
bellwether carmody, estero gold
honeycomb, dried fruit compote, toasted nuts
marinated olives

PRODUCE STAND

garden vegetables - embered, raw, or pickled
sweet potato hummus, bouchon olive oil
salsa verde, chili crunch, herb salt
tellicherry pepper
castroville artichoke salad - shoots, herbs, olives
preserved lemon aioli
baby kale, wild arugula - za'atar, crispy chickpeas
blistered grapes
dried fig vinaigrette

SEAFOOD STAND

selected oysters, clams, white shrimp
tuna sashimi, dungeness crab
classic cocktail sauce, kohlrabi sauerkraut
ponzu, mignonette, meyer lemon

FIRE STAND

(choose two)

petaluma chicken - calabrian chili marinade
sonoma lamb - olive tapenade, sourdough
brandt farms sirloin - caper xo sauce
chilean sea bass - green olive relish
beef short ribs - caramelized shallots, jus

BAKERY STAND

mini cheesecake bites
assorted fruit macarons
seasonal fruit tartlets
chocolate cream puffs
chocolate malt tart
whoopie pies - chocolate, peanut butter, hazelnut

ENHANCEMENT OPTIONS

LIVE FIRE GRILLS

charcoal grill, green egg
with chef attendant
\$325 FEE

STATIONED BBQ DINNER

\$210 PER PERSON • FOR EACH CHEF ATTENDANT REQUIRED, A \$325 FEE WILL BE ASSESSED • MIN 40 GUESTS

PRODUCE STAND

(choose two)

grilled little gem salad - pickled vegetables, pancetta
gorgonzola, fine herbs, shallot vinaigrette

baby iceberg salad - hobbs bacon, cherry tomatoes
scallions, bleu cheese, buttermilk dressing
red wine vinaigrette

quinoa salad - cucumber, mint, cherry tomatoes
lemon vinaigrette

fingerling potato salad - red onions, capers,
provençal herbs, red wine vinaigrette

BBQ STAND

(choose two proteins)

smoked baby back ribs

slow cooked brisket

herb brined chicken

glory bay salmon

house made bbq sauces

parker house rolls

granny smith apple coleslaw

creamy horseradish dressing

bread and butter pickles

mac and cheese - fonduta, sourdough crumble
parmesan

fire roasted artichokes - lemon aioli

SEAFOOD STAND

fruits de mer

local oysters, clams, gulf white prawns

champagne mignonette, cocktail sauce

tuna poke - seaweed salad

local halibut ceviche - tortilla chips, avocado

pickled red onions, cilantro, mint, basil

DESSERT STAND

key lime tartlets

blue profiterole

strawberry shortcake

petit fruit cobbler

banana cream tarts

LATE NIGHT BITES MINIMUM ORDER 2 DOZEN PER SELECTION

TRAY PASSED

HALLOUMI-PADRON SKEWERS

fermented chili sauce
\$108 PER DOZEN

SUSHI RICE CAKES

furikake, hot sauce
\$108 PER DOZEN

PORK BELLY SKEWERS

xo sauce
\$120 PER DOZEN

CHORIZO PANCAKES

cheese, pickled jalapeno
\$108 PER DOZEN

SLIDERS

FRIED CHICKEN

gochujang sauce, scallion, pickles
\$120 PER DOZEN

CHEESEBURGER

remoulade, bacon, cheddar, pickles
\$120 PER DOZEN

SHORT RIB

creamy horseradish, sauerkraut
\$120 PER DOZEN

PULLED PORK

kansas city bbq sauce, slaw
\$120 PER DOZEN

GRILLED CHEESE

gruyere, cheddar
\$108 PER DOZEN

IN A CONE

HARISSA FRENCH FRIES

citrus aioli
\$108 PER DOZEN

TRUFFLE FRIES

truffle oil
\$108 PER DOZEN

SWEETS

BOON FLY DONUTS

cinnamon sugar
\$36 PER DOZEN

BROWNIE BITES

\$72 PER DOZEN

BUTTERSCOTCH BLONDIES

\$72 PER DOZEN

CHOCOLATE MACARON ICE CREAM SANDWICH

dipped chocolate macaron
chocolate espresso semifreddo
\$108 PER DOZEN

FIRESIDE S'MORES

graham crackers, marshmallows
chocolate squares, roasting sticks
\$108 PER DOZEN

GOURMET DONUTS

\$108 PER DOZEN





CARNEROS
RESORT AND SPA