



napa & co

75 BROAD STREET/STAMFORD/CT. 06901/203.353.3319

WWW.NAPAANDCOMPANY.COM

2014 SUMMER RESTAURANT WEEKS: AUGUST 18 - SEPTEMBER 1

LUNCH - \$20.14 (PLUS TAX AND GRATUITY)

OUR RESTAURANT WEEKS MENU IS SUBJECT TO CHANGE AS WE TRY TO USE, WHENEVER POSSIBLE, LOCALLY SOURCED PRODUCE. **NO SUBSTITUTIONS **

FIRST COURSE

SOUP DU JOUR, PLEASE ASK YOUR SERVER

CAESAR SALAD, ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE, CAESAR DRESSING

SAUNDERS' FARM MIXED GREENS, FENNEL, ROASTED PEACHES, ALMONDS, CHAMPAGNE VINAIGRETTE

QUINOA SALAD, WITH FETA CHEESE, LOCAL CORN, & ARUGULA, LEMON VINAIGRETTE

GRILLED ASPARAGUS, FARM FRESH SUNNY SIDE EGG, TRUFFLE AIOLI

SECOND COURSE

HOUSE MADE CAVATELLI BOLOGNESE, SLOW COOKED WITH RICOTTA & PARMESAN CHEESES

HOUSE MADE RICOTTA GNOCCHI, ENGLISH PEAS, ROASTED LEMON, PARMESAN CHEESE

PAN ROASTED SALMON, HEIRLOOM TOMATOES, MICRO BASIL, RED ONIONS, & CUCUMBERS

NAPA BURGER, ONION JAM, AGED GOUDA, BLACK PEPPER MAYO, BRIOCHE ROLL, ROSEMARY FRIES

CHICKEN MILANESE, WITH ARUGULA SALAD, TOMATOES, RED ONION, ROASTED GARLIC VINAIGRETTE

THIRD COURSE

SUMMER SORBET SELECTION

PEACH COBBLER, GRANOLA TOPPING(N), VANILLA GELATO

WARM CHOCOLATE CAKE, "BAKED TO ORDER" CHERRY JAM, PISTACHIO GELATO

VANILLA BEAN CRÈME BRULEE

WARM ANGEL FOOD CAKE, LOCAL STRAWBERRIES, MAPLE WHIPPED CREAM



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2014 SUMMER RESTAURANT WEEKS: AUGUST 18 - SEPTEMBER 1

DINNER- \$30.14 (PLUS TAX AND GRATUITY)

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FIRST COURSE

SOUP DU JOUR, PLEASE ASK YOUR SERVER

CORN & CRAB FRITTERS, WITH JALAPENO CREMA

WATERMELON SALAD, HEIRLOOM TOMATOES, LOCAL BURRATA, MINT VINAIGRETTE

CAESAR SALAD, ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE, CAESAR DRESSING

SAUNDERS' FARM MIXED GREENS, FENNEL, ROASTED PEACHES, ALMONDS, CHAMPAGNE VINAIGRETTE

SECOND COURSE

ORECCHIETTE, WITH LAMB SAUSAGE, RAPINI, & AGED GOAT CHEESE

ROASTED CHICKEN, WITH PIQUILLO PEPPERS, ARTICHOKE, POTATOES, & AU JUS

PAN ROASTED COD, WITH ASPARAGUS, FARRO, AND TRUFFLE JUS

HOUSE MADE PAPPARDELLE BOLOGNESE, SLOW COOKED WITH RICOTTA & PARMESAN CHEESES

PAN ROASTED WILD SALMON, HEIRLOOM TOMATOES, CUCUMBERS, YOGURT & MINT

THIRD COURSE

SUMMER SORBET SELECTION

PEACH COBBLER, GRANOLA TOPPING(N), VANILLA GELATO

WARM CHOCOLATE CAKE, "BAKED TO ORDER" CHERRY JAM, PISTACHIO GELATO

VANILLA BEAN CRÈME BRULÉE

WARM ANGEL FOOD CAKE, LOCAL STRAWBERRIES, MAPLE WHIPPED CREAM