

napa & co. — *Fine Dining*



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# napa & co.

*“Excellent Restaurants start with Great Ingredients”*

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HE NAPA VALLEY is the quintessential symbol of great food and wine.

This is what you can expect from your experience at napa & co. The recent praise from *Gourmet Magazine* and an appearance on *The Martha Stewart Show* has cemented napa & co. as a culinary event on a national level. With its large selection of artisanal cheese to its farm raised local beef, napa & co. is a place to grab a glass of wine after work, celebrate a special occasion or hold a private business meeting. The renowned Chef Arik Bensimon and his team promote farm fresh cuisine by changing the menu daily and using primarily local Connecticut ingredients prepared in its simplest form. Featuring over 50 wines by the glass and an award winning 300 bottle wine list, there are a wide range of wines for every palate. napa & co. is proud to be rated “Excellent” by *The New York Times*, listed in *Zagat’s* “Top New American Restaurants in the country”, and “Best Overall Restaurant in Connecticut” by *Connecticut Magazine* in 2009. napa & co. is more than great food—it’s an evening. Visit [www.napaco.blogspot.com](http://www.napaco.blogspot.com) for recipes, insights and thoughts on the restaurant business.





### **Artisan Cheeses**

#### **Aromatic & pungent**

Bridgids abbey (R Cow, CT / Weston Wheel (R) Cow/sh , VT

#### **Nutty & sharp**

Midnight moon, Goat CA / Mountain tomme(R) Cow/sh , VT

#### **Rich, creamy & blue**

True Blue (R) Cow, VT / Vaquero blue, SH/C, VT.

### **Wine Bites**

Roasted red beets, local goat yogurt, blood orange \$ 8.0

Shaved brussell sprouts, Parmesan, meyer lemon, olive oil \$ 8.0

### **Small Plates**

#### **Cured & crispy Berkshire pork ribs**

Fresh horseradish, apple pulp, rosemary, crème fraiche \$14.0

#### **Duck & foie gras meatballs**

Cranberry preserve, parsnip, fume de sel \$15.0

#### **Urban Oaks baby lettuce**

Aged balsamic, Sicilian olive oil, fine herbs (Clawson stilton supp \$4.0) \$13.0

#### **Arugula & fruits**

Fuji apples, citrus fruits, anjou pears, Pt Reyes blue, hazelnuts \$16.0

### **Grilled flatbreads & Our Burger**

#### **Grilled flatbread w/ foraged mushrooms**

Housemade pancetta, fontina, ricotta \$19.0

#### **Napa wagyu burger**

Red onion jam, aged gouda, black pepper mayo, rosemary potatoes \$24.0

### **Housemade Pasta**

#### **Sheep's milk ricotta gnocchi**

Braised veal breast, sage veloute, moliterno cheese \$18.0/\$27.0

#### **Roasted potato gnocchi**

Brown butter-duck broth, foraged mushrooms, black truffles \$17.0

### **Entrées**

#### **Roasted wild striped bass**

Forbidden rice, purple watercress, blood oranges & green peppercorn dressing \$38.0

#### **Roasted grass fed beef tenderloin**

Black truffle potato puree, runner beans, maitakes \$45.0