



napa & co

75 BROAD STREET/STAMFORD/CT. 06901/203.353.3319

WWW.NAPAANDCOMPANY.COM

2015 SUMMER RESTAURANT WEEKS: AUGUST 17 – AUGUST 31

LUNCH - \$20.15 (PLUS TAX AND GRATUITY)

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

1ST:

SOUP DU JOUR, PLEASE ASK YOUR SERVER

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

ROASTED BEETS, ORANGE & GRAPEFRUIT, WALNUTS, BLUE CHEESE VINAIGRETTE

SMOKED CHICKEN & MOZZARELLA CROQUETTES, PIQUILLO PEPPER SAUCE

2ND:

PEPPERCORN CRUSTED GRASS FED BEEF BURGER, FOIE GRAS BUTTER, AGED WHITE CHEDDAR, SMOKED BACON, TRUFFLE MAYO, SERVED ON ENGLISH MUFFIN

MUSSELS & FRIES, WHITE WINE, LEMON OIL, ALEPPO PEPPERS, GARLIC

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

CHICKEN MILANESE PANZANELLA, HEIRLOOM CHERRY TOMATOES, ARUGULA, CUCUMBERS, RED ONION, FRESH MOZZARELLA, VIN COTTO

3RD:

SUMMER SORBET SELECTION

LOCAL CARAMELIZED PEACHES, MASCARPONE CREAM, DRIZZLED AGED BALSAMIC, CRÈME FRAICHE GELATO,

VANILLA BEAN CRÈME BRULEE

CRISPY CINNAMON BANANA SPRING ROLLS, PEANUT BUTTER MOUSSE, HIMALAYAN SALTED CARAMEL GELATO



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2015 SUMMER RESTAURANT WEEKS: AUGUST 17 – AUGUST 31

DINNER - \$35.15 (PLUS TAX AND GRATUITY)

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

1ST:

SOUP DU JOUR, PLEASE ASK YOUR SERVER

SAUNDERS' FARM MIXED GREENS, FENNEL, DRIED CHERRIES, ALMONDS, CHAMPAGNE VINAIGRETTE

ROASTED BEETS, ORANGE & GRAPEFRUIT, WALNUTS, BLUE CHEESE VINAIGRETTE

SMOKED CHICKEN & MOZZARELLA CROQUETTES, PIQUILLO PEPPER SAUCE

2ND:

ROASTED CHICKEN, ANSON MILLS POLENTA, SNOW PEAS, BABY ZUCCHINI, GARLIC AIOLI, AU JUS

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

PAN ROASTED SALMON, BELUGA BLACK LENTILS, ESCAROLE, SUMMER SUCCOTASH

PEKING DUCK LEG CONFIT, ROASTED CELERY ROOT, CARAMELIZED PEACHES, FRIED BRUSSELS SPROUTS, DUCK JUS

3RD:

SUMMER SORBET SELECTION

LOCAL CARAMELIZED PEACHES, MASCARPONE CREAM, DRIZZLED AGED BALSAMIC, CRÈME FRAICHE GELATO

WARM CHOCOLATE CAKE, CHERRY JAM, VANILLA GELATO

CRISPY CINNAMON BANANA SPRING ROLLS, PEANUT BUTTER MOUSSE, HIMALAYAN SALTED CARAMEL GELATO