



# napa & co

75 BROAD STREET/ STAMFORD/ CT. 06901/ 203.353.3319

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## **2016 SUMMER RESTAURANT WEEKS: AUGUST 26TH – SEPTEMBER 4TH**

### **LUNCH - \$20.16 (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 FOR TODAY'S SELECTION

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

**ROASTED BEETS**, POACHED PEARS, ARUGULA, ORANGES, AGED GOAT CHEESE, CANDIED HAZELNUTS, HAZELNUT-THYME VINAIGRETTE

**ANSON MILLS FARRO VERDE**, ROASTED LOCAL CORN, ENGLISH PEAS, ASPARAGUS, LOCAL SUNNY SIDE EGG

### **2ND:**

**PEPPERCORN CRUSTED GRASS-FED BEEF BURGER**, FOIE GRAS BUTTER, AGED WHITE CHEDDAR, SMOKED BACON, TRUFFLE MAYO, SERVED ON AN ENGLISH MUFFIN WITH ROSEMARY FRIES

**LEMON GRILLED CHICKEN**, HEIRLOOM CHERRY TOMATOES, ARUGULA, CUCUMBERS, RED ONIONS, FRESH MOZZARELLA, VIN COTTO

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

**PEKING DUCK LEG CONFIT OVER SALAD**, ANSON MILLS FARRO, FRISSEE, SNOW PEAS, ORANGES, WALNUTS, APPLES, CHERRY VINAIGRETTE

### **3RD:**

**VANILLA BEAN CRÈME BRULEE**

**SUMMER SORBET SELECTION**

**FRESH STRAWBERRIES & VANILLA BISCOTTI**, CITRUS INFUSED WHIPPED CREAM, CHOCOLATE DUST

**BUTTERSCOTCH BREAD PUDDING**, APPLE-CARAMEL SAUCE, CRÈME FRAICHE GELATO



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## **2016 SUMMER RESTAURANT WEEKS: AUGUST 26TH – SEPTEMBER 4TH**

### **DINNER - \$35.16** (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**, POACHED PEARS, ARUGULA, ORANGES, AGED GOAT CHEESE, CANDIED HAZELNUTS, HAZELNUT-THYME VINAIGRETTE

**ANSON MILLS FARRO VERDE**, ROASTED LOCAL CORN, ENGLISH PEAS, ASPARAGUS, LOCAL SUNNY SIDE EGG

### **2ND:**

**ROASTED CHICKEN**, ANSON MILLS POLENTA, FRIED BRUSSELS SPROUTS, , GARLIC AIOLI, AU JUS

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

**PAN ROASTED ATLANTIC SALMON**, PORCINI MUSHROOM-POTATO FRICASSÉE, TUSCAN KALE, ROASTED TOMATO-TRUFFLE VINAIGRETTE

**GRASS FED HANGER STEAK**, ROASTED CORN, BABY ZUCCHINI, FAVA BEANS, POACHED LOCAL EGG, CHIMICHURRI

### **3RD:**

**SUMMER SORBET SELECTION**

**WARM CHOCOLATE CAKE**, CHERRY JAM, VANILLA GELATO

**FRESH STRAWBERRIES & VANILLA BISCOTTI**, CITRUS INFUSED WHIPPED CREAM, CHOCOLATE DUST

**BUTTERSCOTCH BREAD PUDDING**, APPLE-CARAMEL SAUCE, CRÈME FRAICHE GELATO