

napa & CO

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OUR 2013 RESTAURANT WEEKS MENU IS SUBJECT TO CHANGE AS WE TRY TO USE ONLY SEASONAL AND WHENEVER POSSIBLE, LOCALLY SOURCED PRODUCE.

**2013 SUMMER
RESTAURANT WEEK'S
AUGUST 19TH - SEPTEMBER 2ND**

LUNCH - \$20.13
(PLUS TAX AND GRATUITY)

FIRST COURSE

HEIRLOOM TOMATO GAZPACHO
EVOO, micro basil

SHERRY BRAISED BEETS

Blue cheese cream, pistachio vinaigrette

CAESAR SALAD

Baby Romaine, roasted garlic croutons,
parmesan shavings

SECOND COURSE

EGG SALAD SANDWICH

Capers, cornichons, tarragon, shallots,
parsley on sourdough

HOUSE MADE RICOTTA CAVATELLI

Wild mushrooms, Brussels sprouts, sundried
tomatoes, porcini butter, Parmesan

GRILLED FLATBREAD

Roasted tomatoes, rosemary, sheep's milk
ricotta

THIRD COURSE

SORBET DUO

VANILLA BEAN CRÈME BRULEE

YOGURT PANNACOTTA

**2013 SUMMER
RESTAURANT WEEK'S
AUGUST 19TH - SEPTEMBER 2ND**

DINNER - \$30.13
(PLUS TAX AND GRATUITY)

FIRST COURSE

CHILLED CUCUMBER & MINT SOUP
Yogurt, olive oil

URBAN OAKS MIXED GREENS

Herbs, truffle balsamic vinaigrette

BRAISED PORK BELLY

Parmesan, corn, lemon zest

SECOND COURSE

HOUSE MADE PAPPARDELLE BOLOGNESE

Slow cooked with whipped ricotta

ROASTED HEIRLOOM CHICKEN

Brussels sprouts, cherry tomatoes, au jus

PAN SEARED SALMON

Yellow beets, spinach, balsamic reduction

THIRD COURSE

WARM CHOCOLATE CAKE

Cherry jam, pistachio gelato

SORBET DUO

CRISP ANGEL FOOD CAKE

Balsamic macerated strawberries,
Vanilla Gelato