

# Harvest Café

Hours:

Breakfast: Daily 6:30am ~ 11:00am

Dinner: 5:00pm ~ 10:00pm

To order press "At Your Service"

**Marriott®**  
NAPA VALLEY  
HOTEL & SPA

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## Autumn Menu

### Appetizers

This Evening's Soup 6.

Dungeness Crab Cakes 13.50

Spicy Remoulade, Radish Salad & Chive Oil

Assorted Field Lettuces 6.

Spring Hill Petaluma Dry Jack, White Balsamic Vinaigrette,  
Focaccia Croutons

Heirloom Beet "Carpaccio" (low fat) 7.

Sky Hill Napa Valley Chevre, Marcona Almonds & Citrus  
Vinaigrette

Bistro Salad 8.50

Niman Ranch Bacon, Point Reyes Blue, Garlic Croutons &  
Mustard Vinaigrette

Caesar Salad 7.

Whole Leaf Romaine Hearts, Parmesan Crisp & White  
Anchovies

Prince Edward Island Mussels 11.

Chorizo, Pequillo Peppers, Oven-roasted Tomatoes, Roasted  
Garlic Crostini

Crispy Portobello Mushroom Fritters 8.

Garlic-Parmesan Aioli

## Entrees

### Grilled Salmon 24.

Crispy Fingerling Potatoes, Grilled Leeks, Saffron Butter  
Sauce & Romesco

### Pan Roasted Sea Scallops \$27

Potato Puree, Smoky Red Wine Lentils & Crispy Shallots

### Pan Roasted Breast of Chicken 21.

Buttermilk Mashed Potatoes, Winter Vegetable Sauté,  
Roasted Garlic Jus

### Grilled Angus Filet Mignon 29.

Blue Cheese Gratin Potatoes, Baby Spinach & Cabernet  
Sauce

### Grilled Ribeye 28.

Celery Root-Bacon Mash, Warm Chanterelle Mushroom  
Salad & Cabernet Sauce

### Braised Lamb Shank 25.

Parsnip Puree, Olive Tapenade & Pan Juices

### Grilled Pork Chop (carb conscious) 24

Sun-dried Cherry Sauce, Butternut Squash & Baby  
Spinach

### Wild Mushroom Bucatini \$18

Hollow Tube Pasta, Shaved Romano Cheese, Truffle  
Essence

Executive Chef: Brian Whitmer /  
Executive Sous Chef: Francisco Aguilar