

# CELADON

500 main street, suite g, napa, ca 94559 phone: 707-254-9690  
dinner served nightly from 5:00 to 9:00 pm  
www.celadonna.com

## DINNER

### SMALL PLATES

steamed buns with soy-braised pork belly, micro greens, kecap manis and sambal	13
maine crab cake with mâche salad and meyer lemon aioli	13
beef satay with cucumber, green papaya and pickled ginger salad, spicy peanut sauce	12
flash fried calamari with a spicy chipotle chile glaze and pickled ginger	13
macadamia nut crusted goat cheese with port poached figs, apples and crostini	12
grilled polenta with mushrooms, tomatoes, wilted greens and balsamic glaze	12
soup of the day	4/6

### GREEN PLATES

sweet coconut fried prawns with mango, cucumber and greens, sesame-citrus vinaigrette	14
baby spinach and duck confit with dates and petit basque cheese, truffle vinaigrette	12
endive and pear salad with blue cheese, candied walnuts and honey mustard vinaigrette	12
butter lettuce salad with cherry tomatoes and tarragon-champagne vinaigrette	8
hearts of romaine with caesar dressing, croutons and parmesan cheese	4.5/9

### BIG PLATES

kobe top sirloin steak with rancho gordo white beans, broccoli rabe and onion rings	33
duck breast with spaghetti squash, roasted chestnuts, dried cranberries and sage jus	29
pan seared sea bass with baby carrots and bok choy, shrimp miso sauce, shiitake salad	28
pork t-bone with sweet potato purée, sautéed nappa cabbage, apples and cider syrup	25
roasted chicken breast with mashed potatoes, wild mushrooms, chicken jus and truffle oil	23
moroccan inspired braised lamb shank with golden raisin and toasted almond couscous	23
grilled polenta napoleon with garden vegetables, fresh mozzarella and balsamic glaze	16
pasta of the day	a.q.

chef de cuisine - marcos uribe

sous chefs - marcos garcia and juan garcia

*corkage for all of our friends, good friends and neighbors \$15 per 750ml bottle  
(for each bottle purchased from our list, we will waive one corkage fee!) 10/17/09*