

CELADON

500 main street, suite g, napa, ca 94559 phone: 707-254-9690
lunch served monday - friday 11:30 to 2:30 & afternoon menu 2:30 to 5:00
www.celadonna.com

LUNCH

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
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
	add chicken 7.5/12

BIG PLATES

pan seared sea bass with baby carrots and bok choy, shrimp miso sauce, shiitake salad	23
roasted chicken breast with mashed potatoes, wild mushrooms, chicken jus and truffle oil	19
pan roasted mussels with applewood smoked bacon, tomatoes and white wine	13
grilled chicken club - avocado, bacon, lettuce, tomato with whole grain mustard aioli	13
snake river farms 'american kobe' chuck burger with sun-dried tomato mayonnaise	13
add avocado \$1 add pt. reyes blue cheese \$1 add applewood smoked bacon \$1	
grilled mahi-mahi sandwich with remoulade sauce, lettuce and tomato	13
<i>sandwiches served with a choice of mixed local greens or tarragon tossed french fries</i>	
pasta of the day	a. q.
grilled polenta with mushrooms, tomatoes, wilted greens and balsamic glaze	12

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*