

CELADON

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

DINNER

SMALL PLATES

crispy soy-braised pork belly with watermelon, rice wine vinegar and asian green herbs	13
maine peeky-toe crab cake with gazpacho, mâche and black pepper-lemon aioli	13
beef satay with cucumber, green papaya and pickled ginger salad, spicy peanut sauce	12
pan roasted mussels with applewood smoked bacon, tomatoes and white wine	13
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

BIG PLATES

american kobe top sirloin with garlic fries, heirloom tomatoes, green beans and chimichurri	34
duck breast with wild mushroom-ricotta cheese ravioli, sautéed chard and huckleberry jus	29
wild salmon with summer squash, corn and potatoes, sundried tomato vinaigrette, basil oil	27
roasted chicken breast with mongolian bbq sauce, kalijira rice, broccolini, and carrot salad	21
pork t-bone with sweet potato-leek gratin, sautéed spinach and caramelized onion sauce	25
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*