

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

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| 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 |
| 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

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| 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

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| wild salmon with summer squash, corn and potatoes, sundried tomato vinaigrette, basil oil | 25 |
| roasted chicken breast with mongolian bbq sauce, kalijira rice, broccolini, and carrot salad | 18 |
| pan roasted mussels with applewood smoked bacon, tomatoes and white wine | 13 |
| pasta of the day | a. q. |
| grilled polenta with mushrooms, tomatoes, wilted greens and balsamic glaze | 12 |
| masami beef `american style kobe` chuck burger with sun-dried tomato mayonnaise | 13 |
| add avocado \$1 add pt. reyes blue cheese \$1 add applewood smoked bacon \$1 | |
| grilled chicken club - avocado, bacon, lettuce, tomato with whole grain mustard aioli | 13 |
| 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> | |

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*