

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

crispy soy-braised pork belly with watermelon, rice wine vinegar and asian green herbs	13
maine crab cake with asian slaw and sambal 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

grilled CAB filet mignon, braised yukon golds, sautéed mustard greens, cabernet sauce	34
roasted duck breast with wild mushroom risotto, watercress and black truffle jus	29
pan-seared alaskan halibut, fingerling potatoes, artichoke hearts, carrots, basil broth	28
heritage pork t-bone with sweet potato-leek gratin, asparagus and whole grain mustard sauce	25
mongolian-style chicken breast with kalijira rice, broccolini and charred pineapple salsa	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	

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!) 3/3/09

