

# CELADON

500 main street, suite g, napa, ca 94559  
in the historic napa mill - downtown napa  
dinner served sunday through thursday 5:00 to 9:00 pm  
friday and saturday until 10:00 pm  
phone 707•254•9690 website: [www.celadonna.com](http://www.celadonna.com)

## DINNER

### SMALL PLATES

maine crab cake with asian slaw, sambal chile aioli	12
beef satay with cucumber, green papaya and pickled ginger salad, spicy peanut sauce	11
pan roasted mussels with applewood smoked bacon, tomatoes and white wine	12
flash fried calamari with a spicy chipotle chili glaze and pickled ginger	11
macadamia nut crusted goat cheese with port poached figs, apples and crostini	10
soup of the day	3/6

### 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	11
endive and pear salad with blue cheese, candied walnuts and honey mustard vinaigrette	9
butter lettuce salad with cherry tomatoes and tarragon-champagne vinaigrette	7.5
hearts of romaine with caesar dressing, croutons and parmesan cheese	4/8

### BIG PLATES

black pepper crusted rib eye steak, bacon mashed potatoes, asparagus, cabernet sauce	25
five spice duck breast, celery root purée, rhubarb chutney, mandarin orange sauce	24
pan seared alaskan halibut with baby spring vegetables in a basil broth	22
tamarind and chile glazed pork chop, sweet potato purée and jicama-ginger slaw	20
sweet-hot glazed chicken breast, baby basmati rice and charred pineapple salsa	19
moroccan inspired braised lamb shank with golden raisin and almond couscous	18
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 - rodney morris and adrian sanchez

*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!) 3/9/06*