

VISTA DOME

FIRST

select one

CHEF'S DAILY APPETIZER OFFERING

CITRUS CURED SALMON

crispy quinoa, braised fennel, membrillo,
pickled jalapeño

WHITE BEAN RAGOUT

crispy quinoa, braised fennel, membrillo, pickled jalapeño

SECOND

select one

TODAY'S SOUP

ROASTED BEET SALAD

frisee, arugula, goat cheese, pistachio,
honey-citrus vinaigrette

MAIN

select one

GRILLED TENDERLOIN OF BEEF

cauliflower mousseline, applewood smoked bacon, forest mushrooms,
broccolini, bordelaise

PAN SEARED CHICKEN

caramelized onion purée, braised escarole, chicken jus

GRANDMA'S RED WINE BRAISED BEEF SHORT RIBS

pomme purée, heirloom carrot, pickled pearl onions

FRESH CATCH

daily seafood inspiration

RICOTTA CHEESE GNOCCHI

creamed leeks, forest mushrooms, porcini cream, parmesan
cheese solera vinegar

SWEET

CHEF'S DAILY CREATION

Please inquire with your server for wine pairing
suggestions

GRATUITY INFORMATION

Thank you for exploring the Napa Valley with us. Guests frequently inquire about tipping on the Wine Train. Gratuity has not been included with the price of your ticket. Optional tipping is based solely on your on-board experience, but generally \$15 per person for meal service is suggested. Additional tipping for beverage purchases is also welcome.

Please alert your server to any food allergy concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions