NAPA & COMPANY

RESTAURANT WEEK 2011

LUNCH



Includes complimentry glass of wine

FIRST COURSE

TOMATO GAZPACHO EVOO, chives, aged balsamic

OR

FENNEL & PEAR SALAD
Fennel, Asian pear, citrus vinaigrette, almonds, sea beans, arugula

SECOND COURSE

BRONZINO Farro, piccolo, fava beans

OR

HANGER STEAK Local corn, green onions, cherry tomatoes, bacon

> Napa & Co Executive Chef: Arik Bensimon