



RIVER TERRACE INN

NAPA

A NOBLE HOUSE HOTEL

*Holiday Menus*



# Silver

\$75+ PER PERSON

Price includes bread & coffee service. Minimum of 10 people required.  
Entrée counts are due 7 days in advance & place cards are required at  
event. Buffet style service available \$5++ additional per person.

## FIRST COURSE

SELECT ONE

### Butternut Squash Bisque

Maple Crème Fraîche

### Classic Caesar Salad

Romaine, Parmesan, Croutons

### Frisée & Arugula Salad

Dried Cranberries, Goat Cheese,  
Cranberry Vinaigrette

## ENTRÉES

SELECT ONE

### Traditional Turkey

Mashed Potatoes, Stuffing,  
Cranberry Sauce, Gravy

### Grilled New York Strip

Creamed Spinach Purée, White Cheddar Polenta,  
Bacon Braised Brussels Sprouts, Red Wine Jus

### Vegetarian Entrée

Available upon request

## DESSERT

### Egg Nog Pot de Crème

Nutmeg Scented Whipped Cream

Prices do not include 22% taxable service charge and 7.75% tax.

# Gold

\$85+ PER PERSON

Price includes bread & coffee service. Minimum of 10 people required.  
Entrée counts are due 7 days in advance & place cards are required at event. Buffet style service available \$5++ additional per person.

## FIRST COURSE

SELECT ONE

**Porcini Mushroom Bisque**  
*Chive Oil, Crispy Oyster Mushrooms*

**Grilled Romaine Wedge**  
*Blue Cheese Crumbles,  
Tomato, Blue Cheese Dressing*

**Lola Rosa Salad**  
*Toasted Walnuts, Raspberries,  
Champagne Vinaigrette*

## ENTRÉES

SELECT TWO

**Beer Braised Short Ribs**  
*Horseradish Mashed Potatoes, Butter  
Glazed Hericot Verts, Gremolata*

**Pan Seared Halibut**  
*Sweet Potato Gratin, Roasted Carrots,  
Preserved Lemon Buerre Blanc*

**Mary's Buttermilk  
Brined Organic Chicken**  
*Farrotto, Heirloom Cauliflower,  
Brown Butter Sage Sauce*

**Vegetarian Entrée**  
*Available upon request*

## DESSERT

SELECT ONE

**Apple Bourbon Crumble**  
*Cinnamon Ice Cream*

**Egg Nog Pot de Crème**  
*Gingerbread Crumbs*

Prices do not include 22% taxable service charge and 7.75% tax.



# Platinum

\$95+ PER PERSON

Price includes bread & coffee service. Minimum of 10 people required.  
Entrée counts are due 7 days in advance & place cards are required at event. Buffet style service available \$5++ additional per person.

## FIRST COURSE

SELECT ONE

**Lobster Bisque**  
*Lemon Oil, Lobster Meat*

**Radicchio &  
Spinach Waldorf Salad**  
*Shaved Celery, Apples, Walnuts,  
Signature House Dressing*

**Endive, Watercress,  
& Pear Salad**  
*Gorgonzola, Spiced Pear Dressing*

## ENTRÉES

SELECT TWO

**Prime Rib**  
*Gruyère Croquette, Grilled Asparagus,  
Horseradish Crème Fraiche, Red Wine Jus*

**Mandarin Glazed Crispy Duck Breast**  
*Butter Poached Leek & Brie Risotto,  
Roasted Brussels Sprouts*

**Seared Hokkaido Scallops**  
*Vanilla Celery Root Purée, Grilled Trumpet  
Mushrooms & Broccolini, Fried Celery Root Chips*

**Vegetarian Entrée**  
*Available upon request*

## DESSERT

SELECT ONE

**Dulce de Leche Brownie Bites**  
*Salted Caramel Ice Cream, Chantilly Cream*

**Not Your Grandma's Fruiteake**  
*Pineapple-Rum Compote, Coconut Fluff*

Prices do not include 22% taxable service charge and 7.75% tax.