



Napa County downgraded to purple tier

Napa County did well for a long time in holding Covid-19 at bay, allowing us to move up into the orange tier, but our numbers have gotten very high and the state moved us down two tiers to purple Monday. This will likely have a devastating impact on the county's restaurants and bars, which are already hurting badly (See next items).

Category	Purple
Restaurants	Outdoor only with modifications
Wineries	Outdoor only with modifications
Bars, breweries and distilleries where no meal is provided. Follow restaurants rules when meal served	Closed

Miminashi closing

Curtis and Jessica di Fede have announced that they are closing their Miminashi Japanese grill restaurant. The last dinner service will be on Monday, Nov. 23.

They opened the restaurant 4½ years ago with years of industry experience under their belts, knowing it was a risky but worthy bet, they wrote in their announcement, adding that they reveled in the hospitality and the izakaya-style of food.

Of course, Covid was the primary culprit, but I fear that many Napans expect sushi, tempura and other familiar dishes in a Japanese restaurant rather than the grilled skewers that were its specialty. Eventually, they did broaden the menu.

There are also a lot of Japanese restaurants in Napa. One, Hal Yamashita, has also closed.

Miminashi, 821 Coombs St., Napa, www.miminashi.com

Late news: Protea closed permanently

We just heard that Protea in Yountville has closed permanently. Covid was the cause, of course, said Chef Anita Cartagena.

Late news: Runway by Patrick appears closed

The phone at Runway by Patrick restaurant at the Napa County Airport has been disconnected. The restaurant is apparently closed.

Late news: BottleRock Napa Valley Moves to Labor Day Weekend

BottleRock Napa Valley will move to Labor Day weekend Sept. 3 to 5, 2021, at the Napa Valley Expo. The shift is out of an abundance of caution and in coordination with local and state authorities. It had been held over the Memorial Day weekend in the past, we we're all hoping that vaccines will tame Covid by next fall.

All current tickets are valid for the new dates.

The complete festival lineup will be announced in early 2021.

Register and get tickets for the new dates as soon as they're available, visit www.bottlerocknapavalley.com.

New high-end and dim sum Chinese restaurant coming to Napa

I hear that EmpressM Chinese restaurant will open before the end of the year in the former Olive Tree Restaurant location at 221 Silverado Trail.

The restaurant will provide an authentic experience and food, starting with the exterior décor. The fine dining menu is being developed by a consulting chef team.

EmpressM will serve lunch of dim sum plus seasonal items from 11 a.m. to 3 p.m., informal bar and a la carte dining featuring regional cuisines of China from 3 to 11 p.m. and high-end dining with a tasting menu in the VIP room from 6:30 to 10 p.m.

The bar will feature regional wines and cocktails with an Asian twist plus Chinese wines and liquors.

empressm.us, 530-312-0899 or 415-609-3968

Community nights at Chandon

Chandon is launching Community night each Monday from 2 until 7 p.m. with Justin Diaz playing from 4 until 7 p.m. Enjoy sparkling wines made by Pauline Lhote, Chandon's director of winemaking, paired with the culinary talents of new chef de cuisine Andrew Wooton. Cozy up to the fire or relax indoors.

The happy hour menu is specially priced for wines by the glass and by the bottle with tasty plates.

Reservations are encouraged to 707-204-7461 or conciierge@chandon.com.

Domaine Chandon, 1 California Drive, Yountville, www.chandon.com



Oakland natural wine shop and bar coming to westside Napa

Bay Grape, a natural wine shop and bar that opened in Oakland six years ago, is adding a second shop in Napa at 2999 Solano Ave. at Pueblo early next year.

The photo is from the Oakland location.

In addition to wine, they also offer beer, specialty sodas and a small retail selection of local, artisanal foodstuffs.

It has a patio for outdoor bottle-drinking, snack-eating picnic-style, local wine-tasting and community gathering.

They don't have a by-the-glass program, but you can open any bottle in the shop and enjoy it with friends or neighbors for a \$15 corkage on top of retail price. They also host winemaker-led tastings and casual wine classes.

Bay Grape is owned and operated by husband-and-wife team Josiah Baldivino and Stevie Stacionis. They have 20 years of combined wine business experience

They're targeting a March opening.

See www.baygrapewine.com or follow @baygrape and @baygrapenapa.



Land Trust works with UC Davis to acquire 482-acre property

Land Trust of Napa County has acquired 482 acres of undeveloped land that will become part of the University of California's Natural Reserve System.

The property next to Markley Cove on Lake Berryessa is almost completely surrounded by protected land. It's right across the road from Markley Cove and

extends along the east side of Highway 128 for about a mile and from there east almost to the county line with Solano County.

It connects to the Berryessa Snow Mountain National Monument, the Bureau of Reclamation land surrounding Lake Berryessa and the U.C. Natural Reserve System's 638-acre Stebbins Cold Canyon Natural Reserve.

It is immediately across the cove from UC's 2,000-acre Quail Ridge Natural Reserve, where the Land Trust holds nine conservation easements on 880 acres.

Doug Parker, CEO of the Land Trust said, "Connecting protected properties together, as we're doing here, enhances previous investments in conservation, ensures broad corridors for wildlife movement over the long-term and in this case, will provide additional opportunities for scientific research and teaching."

The property includes extensive oak woodlands, dominated by interior live oak, as well as montane chaparral and chamise chaparral. It provides scenic views from Highway 128.

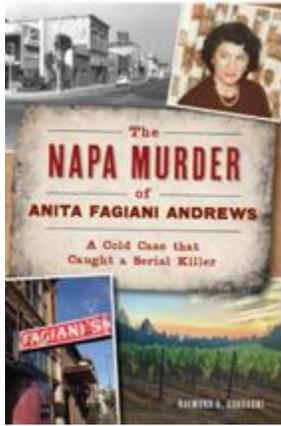
While the Land Trust will hold the property in the short-term, it will turn ownership of the land over to UC Natural Reserves for long-term ownership and management.

The UC Natural Reserve System consists of 41 reserves totaling more than 750,000 acres across the state. These reserves provide locations for faculty and students to conduct long-term research and teaching.

The property will be added to the Stebbins Cold Canyon Natural Reserve, named in honor of U.C. Davis Professor G. Ledyard Stebbins, who was instrumental in establishing the university's Department of Genetics. The Land Trust will retain a conservation easement over the property, to create a double layer of protection, further ensuring that it remains undeveloped over the long-term.

You can see a map of Land Trust and other conservation lands at [Land Trust map](#) but it's only updated yearly and doesn't include this property yet. In spite of that, it's fascinating to see how much of Napa County is protected from development.

For more information, visit the Land Trust of Napa County website at napalandtrust.org or contact the Land Trust of Napa County at 707-252-3270.



The Murder of Anita Fagiani Andrews: A Cold Case that Caught a Serial Killer

In 1974, the brutal murder of Anita Fagiani Andrews, a 51-year-old former beauty queen and mother of two, shook Napa, then a small, working-class town. Detectives, criminal and forensic experts raced to identify who had struck Anita down in her own bar, but despite their efforts, the case went cold.

Decades passed and Napa grew into a world-renowned wine region and tourist destination, but the case remained an open question. After 37 years, thanks to DNA evidence, the killer, imprisoned for a different murder, was finally found and brought to justice.

Author and retired judge Raymond A. Guadagni tells the story of the shocking murder, the investigation and the subsequent trial over which he presided in 2011.

The Murder of Anita Fagiani Andrews: A Cold Case that Caught a Serial Killer (Arcadia Publishing and the History Press, \$21.99) won't be out until January, but you can order it from www.napabookmine.com.

The Lake Berryessa Saga: 1958 - 2020

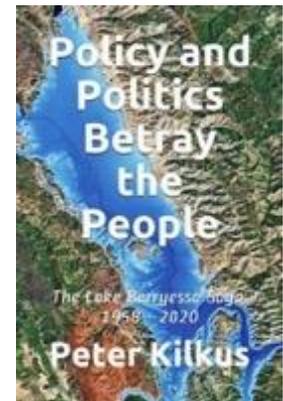
Peter Kilkus, activist and editor of the *Lake Berryessa News*, has written a history of the debacle that happened at Lake Berryessa, *The Lake Berryessa Saga: 1958 - 2020*.

Having participated for more than 20 years as an advocate for the lake in the fiasco that was the Bureau of Reclamation's Visitor Services Plan, its tragic outcome, and the process of rebuilding, he has strong views of the causes and results, supported by facts and data.

This book is a historical anthology, a raw, as-it-happened, unfiltered picture of what many lived through.

The goal is to provide the history and the context within which such a destructive course of action took place. It is dedicated to documenting this final betrayal of Lake Berryessa by the federal government and, hopefully, the promised revitalization.

Buy the Kindle version for \$3.99 or a paperback at \$9.99 at www.amazon.com.



Jameson Humane launches community pet pantry and disaster support

Napa Recycling and Waste Services has donated two 20-foot shipping containers to Jameson Humane for the storage and distribution of pet food and supplies to those in need.

The containers will be housed at CrossWalk Community Church, giving the pet food and supplies a permanent home.

These containers will allow Jameson volunteers to distribute free food and supplies for companion animals, including dogs, cats, rabbits and birds, on a consistent basis.

The church has a long history of providing food for people in need. They have hosted Jameson's free spay/neuter and vaccination clinics since 2015.

The containers will also be used to house various supplies for animals, including leashes, collars, beds, crates, litter pans, cat trees and ramps for those animals who need assistance.

Napa County residents, as well as others who are in need, are welcome to access the pet pantry and supplies starting on Thanksgiving.

The ribbon-cutting will be on Tuesday, Nov. 24, at noon at CrossWalk Community Church, 2590 First St., Napa. See www.jamesonanimalrescueranch.org for more information. Direct questions to helpinganimals@jamesonhumane.org or 707-927-3536.

Holidays in Yountville

Holidays in Yountville begins on Nov. 22 and continues through Jan. 1 as it becomes the "Brightest Town in Napa Valley" during six weeks of holiday-related events, activities and shopping.

Kicking off Holidays in Yountville is the virtual town and tree lighting with special guest Santa on Sunday, Nov. 22 at 6 p.m. It will feature tens of thousands of magical twinkling lights that light up the town.

This virtual event will be available for viewing on both Facebook @ExploreYountville and Instagram @YountvilleCA, with a video tour of the lights through town released on YouTube on Nov. 27, supplanting the Yule Log as the virtual backdrop for a cozy night in.

In addition to its holiday lights, Holidays in Yountville offers more than 50 virtual events and in-person experiences, including virtual wine tastings, wreath making, cooking classes, wine pairings and chocolate seminars, along with safe, socially distanced wine tastings, Thanksgiving and Christmas dinner menus, holiday photo opportunities at Santa's Village at the Yountville Community Center, and more.

New for 2020 are the Yountville Holiday Gift Guide with more than 25 gift packages of wine, food, accessories and experiences, and the *Yountville Community Cook Book*, featuring 40 pages of favorite recipes from the wineries, restaurants and residents of Yountville.

Yountville Chamber is partnering with the Town of Yountville Parks & Rec Department, and the Wine Train to bring a Santa's Village to the plaza in front of the Yountville Community Center. It will be up for visitors beginning Sunday, Nov. 22.

In addition to all the virtual offerings, Yountville invites visitors and locals to safely enjoy a leisurely stroll through town, taking in the thousands of twinkling holiday lights while exploring shops, tasting rooms, restaurants and hotels.

Yountville's Visitor Center has reopened and is Friday to Sunday from 10 a.m. to 3 p.m. for the rest of the year. For more information, visit www.yountville.com.

Buster's winter hours

The winter hours at Buster's BBQ in Calistoga are 10 a.m. to 7:30 p.m., Monday through Saturday, and 10 a.m. to 7 p.m. on Sunday.

They have inside and outside seating.

Buster's BBQ, 1207 Foothill Blvd., Calistoga, busterssouthernbbq.com, 707-942-5605

Holidays in St. Helena

St. Helena has created many special events for the holidays. This year's theme is St. Helena, Your Winter Wine Country. #MyStHelena #BeStehelena #NapaValleySpirit

Here's a summary of events:

Holiday Wine Barrel Tour

St. Helena is bringing artistic joy to the town through wine barrel art. View the map at www.sthelena.com and see more than 80 decorated holiday wine barrels decorated by businesses and residents throughout town... and counting. The theme this year is "St. Helena, your winter wine country home for the holidays." Nov. 23 through Jan. 2.



Hunt Street Hub and city holiday tree

Explore Main Street lights and relax in a new hub on Hunt Street. Order take-out from local restaurants and enjoy the great outdoors of Main Street with live music and more. It runs through the holiday season until 10 p.m.

A Wall of Lights

Helena's wall of lights provides great social media photo ops. Stop by Main and Spring Streets and take a photo of the moving snowflake wall on the vintage home. Snap a

photo and post it to #besthelena #mysthelena, Nov. 20 through Jan. 2.

The Giant Snowflake

Explore more than 26 feet of icy goodness in the heart of St. Helena at Hunt and Main streets, Nov. 20 through Dec. 25.

A virtual chef holiday cookbook

St. Helena's virtual cookbook provides six weeks of highlighting local restaurants and their chefs whipping up delicious holiday recipes on IGTV for you to recreate at home. Or better yet, buy takeout and have the local restaurants prepare your holiday meal:

- Nov. 20 - student chefs of CIA Gatehouse
- Nov. 23 - Chef Nash of Tra Vigne and Tre Posti
- Nov. 30 - Chef John of Clif Family
- December – tbd

For more information about St. Helena events, see www.sthelena.com

Hilton Garden Inn breakfast

Hilton Garden Inn Napa serves cooked-to-order breakfast daily in its Garden Grille Restaurant from 6:30-10:30 a.m.

3585 Solano Ave., Napa, 707-252-0444, www.napahiltongardeninn.com

Ancien Winery joins Vinoce/Twenty Rows tasting room

Ancien Winery is now sharing a tasting space with Vinoce/Twenty Rows at the Tannery Bend on the river off Coombs St. with indoor and outdoor tasting.

68 S. Coombs St. L6, Napa, 707-265-7750

Trefethen experiences for the holidays

Trefethen Family Vineyards has launched two new holiday-focused Taste the Estate experiences created by winery chef Chris Kennedy.

Holiday Taste the Estate menus will be offered daily at 11 a.m. and 3 p.m. from Nov. 20 through 30 and again Dec. 20 through 31. Taste the Estate is Trefethen's wine and culinary experience is \$90 per person and includes five wines paired with holiday-inspired bites.

Twilight at Trefethen is a private tour followed by the full Taste the Estate experience. There is one table each night, offered every Thursday, Friday and Saturday night at 5:30 p.m., at \$150 per person.

Sample menu for Thanksgiving:

- Dungeness crab and estate persimmon "roll" with 2019 Dry Riesling
- Sweet potato puffs with tarragon goat cheese and cranberry with 2018 Harmony Chardonnay
- Trefethen walnut and chestnut "stuffing" with 2018 Pinot Noir
- Charred pumpkin and aged cheddar tartlet with 2017 The Cowgirl and The Pilot
- Trefethen Cabernet braised turkey leg with Spooner rice congee and 2016 Reserve Cabernet Sauvignon

Trefethen Family Vineyards, 1160 Oak Knoll Ave. 707-255-7700, www.trefethen.com, visit@trefethen.com.



Spread Catering delivers Lebanese food to Napa residents

Napa-based Spread Catering specializes in California-inspired Lebanese food. It offers delivery or pickup from its Napa kitchen Thursday through Saturday. All meals come with simple instructions for re-heating so you can enjoy your food at your leisure.

They use local produce and proteins and the menus changes weekly, and they have options for everyone in the family - including keto, gluten-free, and vegan.

Here are some examples of their offerings:

- Pita kit of Lebanese sweet and sour beef kofta or sumac chicken shawarma
- Salads
- White tabouleh
- Grape leaves stuffed with rice, chickpeas, preserved lemon, and herbs
- Hummus Beiruti
- Baba ghanoush
- Muhammara

Order by 9 a.m. for same day delivery. Deliveries are dropped between 2 and 5 p.m. on Thursday and Friday, and noon and 2 p.m. on Saturday.

Pick up Thursdays and Fridays at their Napa kitchen at 1758 Industrial Way, Suite 107 (next to Lucky Penny), Napa. (Call for Saturday pickup, as kitchen times vary).

www.spreadcatering.com, info@spreadcatering.com, 707-934-7559

Sky & Vine Rooftop Bar winter wonderland

Sky & Vine Rooftop Bar presents a winter wonderland with specialty holiday cocktails and shareable bites, cozy igloos and holiday sparkle. through Jan. 1, daily from noon to 9 p.m. Heaters and wishing stars are complimentary.

Downstairs in the Charlie Palmer Steak Bar + Lounge, they have a happy hour with special prices on bites, wine, draft beer and cocktails Thursday to Monday from 3 to 7 p.m.

Bites include shrimp cocktail, baked oysters, truffle mac and cheese and lobster corn dogs for \$10 plus French fries for \$7,

Drink specials include cocktails, house sparkling, white and red wines for \$9 and draft beer for \$5.

Sky & Vine, Archer Hotel, 1260 First St., Napa

Market restaurant specials

Market restaurant in St. Helena features prime rib on Sunday and Monday.

It has a happy hour Monday through Friday from 3 to 5 p.m. inside only.

There's no corkage charged on the first bottle when you bring your own wine and it's \$20 for each bottle after that.

To qualify for this offer, you must buy in store or over the phone at 707-963-3799, not online.

To thank the community for support during these hard times, Market offers 10% off on Market wine through Dec. 31.

Market, 1347 Main Street, St. Helena, marketsthelena.com , 707-963-3799

Napa Valley Bistro \$30 tasting menu

Napa Valley Bistro offers a three-course tasting menu on Thursday for \$30 each.

First course (choose one)

- Fuyu persimmon and pear salad arugula, candied pecans, pomegranate, Chimney Rock Cheese, red onion, curry vinaigrette
- New England style clam chowder

Main course (choose one)

- Fallon Hills lamb burger wild arugula, tomato, feta, rosemary aioli on a brioche bun with potato chips
- Butternut squash risotto with roasted carrots, kale, sweet corn, parmesan and Sky Hill goat cheese
- Rosie's organic fried chicken dark meat with mashed potatoes, arugula, frisée, house -made jalapeño cornbread and gravy

Dessert (choose one)

- Warm chocolate fudge cake vanilla bean ice cream, muscat caramel sauce
- Butterscotch pudding vanilla whipped cream, chocolate wafer
- House-made ice cream, vanilla bean or Mexican chocolate

They also offer a family-style takeout menu for \$65 for two people or \$120 for four people.

Napa Valley Bistro, 975 Clinton St., Napa, 707-666-2383, www.napavalleybistro.com

This week in Napa Valley

Cameo Cinema

Here are the films Cameo Cinema in St. Helena this week:

- Monday, Nov. 16: *Ammonite*, 5 p.m.
- Tuesday, Nov. 17: *Ammonite*, 5 p.m.
- Wednesday, Nov. 18: *Ammonite*, 5 p.m.
- Thursday, Nov. 19: *Ammonite*, 5 p.m.
- Friday, Nov. 20: *The Keeper*, 5 p.m.
- Saturday, Nov. 21: *The Keeper*, 5 p.m.
- Sunday, Nov. 22: *The Keeper*, 5 p.m.

Due to occasional changes in film availability and licensing, all movies and show times are subject to change. Consult www.cameocinema.com for up-to-date information.

Cameo Cinema, 1340 Main St., St. Helena, 707-963-3946

Drive-in movies return to Napa

Team Morales Events hosts Napa Movie Nights at Napa Valley Expo. The films this week are:

- Thursday, Nov. 19: *Pulp Fiction* (right)
- Friday, Nov. 20: *Jumanji, Welcome to the Jungle*
- Saturday, Nov. 21: *Monsters, Inc*
- Sunday, Nov. 22: *American Graffiti*



Thursday night movies are favorites from the '80s and '90s. Fridays and Saturdays are family-friendly movies, and Sundays are classic films.

Movies are shown on an inflatable screen, 40 feet wide by 20 feet tall.

A ticket is \$30 per vehicle, \$20 on Thursday Locals Night. Gates open at 6:45 p.m., and the movie begins at 8 p.m. Viewers receive access to a Feast it Forward virtual culinary segment with Katie Hamilton Shaffer. Pre-ordered boxed meals and snacks include pizza, hot dogs, sausages and a snack assortment. See details and buy tickets at www.teammoralesevents.com/movie-nights.

Nonprofits will assist and be featured each week. For event sponsorship, contact Julie Morales at teammoralesevents@gmail.com or call 707-815-1074.

Napa Valley Expo, 575 Third St., Napa

Hall happy hour lineup

Hall Wines and its Walt and Baca brands features celebrity guests on its happy hours at 4 p.m.

On Nov. 19, Jeff Zappelli of Walt is joined by Saturday Night Live's actors Alex Moffat and Chris Redd on Instagram. The wines of the day will be 2018 Walt Brown Ranch Pinot Noir and 2018 Walt Sta. Rita's Crown Pinot Noir.

On Nov. 17, Jennifer Brown is joined by Team USA's Women's Ice Hockey Olympic gold Medalist Brianna Decker. The wines of the day will be 2019 Baca Rosé of Zinfandel and 2018 Baca iSpy Zinfandel.

View at www.instagram.com. See www.hallwines.com

Garden Suppers at Copia

In view of the latest Napa County Covid restrictions on indoor dining, Copia Grove Garden Suppers will return outdoors beginning this Friday, with earlier operating hours (4-7 p.m.) to accommodate the cooler weather.

Weekend brunch will also be outdoors.

It will be closed on Thanksgiving.

Starting next week, they'll be to go only Wednesday and Thursday with Garden Suppers on Friday through Sunday, and brunch on Saturday and Sunday for \$26 per person.

Here's the menu for a Moroccan supper Friday to Sunday, Nov. 19 to 22.

Prix fixe is \$52 per person.

- First course: Beet salad with baby kale, fennel, citrus, feta and tahini dressing
- Main course: Moroccan braised lamb shank with root vegetables, pomegranate, mint and couscous
- Dessert: Orange cardamom cake with rose water, whipped cream and candied orange peel
- Supplements for the table
 - Seared scallops with za'atar-spiced lentils and preserved lemon (+\$20)
 - Artisan bread and cheeses (+\$16)

Limited vegetarian alternatives are available.

www.ciaatcopia.com, 707-967-2555.

CIA at Copia, 500 First St., Napa

CIA Grove family meals to go

The Grove at Copia also offers three specially priced, three-course, prix fixe garden Family suppers to go with a new online ordering system.

Check details at www.ciaatcopia.com or call 707-967-2555.

CIA at Copia, 500 First St., Napa

Celadon dinners

Celadon offers three-course [dinner](#)s to go for \$25 Nov. 16-19. This week, it features pasta with chicken or ribs plus salad or tomato soup and chocolate cake or cheesecake.

Celadon, 500 Main St., Napa, 707-254-9690, www.celadonnapa.com

Mike Greensill afternoon concerts

Local favorite Mike Greensill hosts an online concert of his piano jazz on Monday, Wednesday and Friday at 3 p.m., but sometimes he takes a break on Monday and Wednesday.

Tune in on www.facebook.com.

You can tip via PayPal to mike@mikegreensill.com.

“Like” his Facebook posts to get details.



JCB Live

Jean-Charles Boisset covers Napa topics at times on JCB Live on Facebook, Instagram and YouTube. On Wednesday, Nov. 18, at 5 p.m., he talks about building a Napa brand with Christine O'Sullivan and Jim Bean of Brand Winery. The program will feature Raymond Exclusive Zinfandel and Raymond 1 1/2 Acres Red Blend. See jcbcollection.com

Bookmine virtual events this week

Napa Bookmine presents Spike Carlsen discussing his forthcoming book, *A Walk Around the Block*, on Monday, Nov. 16, at 6 p.m. Carlson will be interviewed by Bookmine co-owner Eric Hagyard. This event will take place on Zoom. This is a free event.

November's Bookmine Book Club pick is *The Word for World is Forest* by Ursula K. Le Guin on Nov. 19 at 6:30 p.m. No purchase is necessary to attend, but you can buy a copy of the book at www.napabookmine.com.

Join Napa Bookmine for a virtual local author celebration on Sunday, Nov. 22 at 5 p.m. They'll be joined by four local authors: Terry Sue Harms, Jennifer Waitte, Jody A. Forrester, and Dr. John McKinney. Each author will discuss his or her book, followed by a group Q&A.

You must RSVP to read@napabookmine.com to attend any event. To support the series, donate to Bookmine at www.napabookmine.com.

Monday, Nov. 16

Poke bowl and sushi roll pairing at Be Bubbly

Be Bubbly partners once again with Chef Ed Metcalf of Sushimoto's for a poke bowl and sushi roll pairing with Graham Beck Sparkling Wines on Tuesday, Nov. 17.

The menu:

- Cucumber and seaweed salad
- Miso soup
- Fresh tuna poke bowl
- Eight-piece sushi roll
- Graham Beck Brut 375 ml
- Tasting Flight of Graham Beck and Steenberg Sparkling Wines from South Africa

The cost is \$95 at www.eventbrite.com. Be Bubbly Napa Valley, 1407 Second St., Napa

Compline virtual visit to Madeira.

Compline visits Madeira in a Zoom class on Monday, Nov. 16 from 6 to 7:30 p.m.

It features eight wine samples from seven varieties, Sercial, Verdelho, Bual, Malvasia, Tinta Negra, Terrantez and Bastardo plus island snacks *bolo de mel* and *bolo do caco*. The cost is \$100. Order at complinewine.com

Tuesday, Nov. 17

Napa Tuesday Farmers Market on West Street

The Napa Farmers Market is held on Tuesdays and Saturdays at the West Street parking lot, the former site of the Cinedome.

See details at the listing on Saturday on [page 16](#).

Wednesday, Nov. 18

Wednesday night suppers at Angèle

Angèle offers “Out the Blue Door” Wednesday night suppers. Just assemble and reheat.

The menu this week is:

- Roasted cauliflower soup, toasted pine nuts, poached golden raisins, levain croutons
- Classic cassoulet of Toulouse sausage, duck confit, braised bacon, butter beans
- Elderberry panna cotta
- Angèle baguette with Rodolphe Meunier Normandy salted butter

The menu is \$49. They also offer wines at 50% off and cocktails.

Angèle, 540 Main St., Napa, 707-252-8115, www.angelerestaurant.com

Viet Cajun street food

Clif Family Street Food Napa Valley will serve Viet Cajun food on Wednesday, Nov. 18, from 11 a.m. to 6:30 p.m.

Relax on the patio with wine by the glass or bottle. The menu includes:

- Fried oyster “po boy” bahn mi – Panko-breaded Hama-Hama oysters, hoagie bun, shredded lettuce, Viet-Cajun mayo, served with hot sauce and lemon, \$16.50
- Salt ‘n’ pepper, peel and eat Gulf shrimp boiled in a five-spice and Old Bay bouillon, served with a nam pla remoulade, \$18.50
- Clay-pot tofu and mushroom jambalaya – spicy organic tofu jambalaya in a mushroom curry with scallions and basil, served with steamed rice, \$16.50
- Cajun chicken noodles – coconut-based “Alfredo” sauce, rice noodles, Cajun-spiced Mary’s organic chicken breast, \$14.50

They will Sip & Support with Girls On The Run. Twenty percent of sales for the day on all food orders placed for curbside pickup or to be enjoyed on the patio will be donated to Girls On The Run.

Call 707-301-7188 or order at www.cliffamily.com.

Thursday, Nov. 19

#InJoy at Home Entertaining

St. Supéry’s estate chef Tod Kawachi offers easy appetizers and wine-friendly dishes to be shared in this online series.

Special guests will explain how to create an inviting table, offer serving suggestions and share ideas for how to maximize turkey leftovers.

On Nov. 19, Kawachi will prepare roasted spatchcock turkey with Napa Valley Estate Virtú white Bordeaux blend.

Register for the 3 p.m. or the 5:30 p.m. [tasting](#).

Buy an Entertaining at Home tasting kit at stsupery.com.

Contimo dinner

Contimo Provisions offers a hump day dinner each week. On Wednesday, Nov. 19, the main course is chicken pot pie with pulled chicken, seasonal vegetables and a rich chicken stock topped with a crispy, flaky crust. Pair it with some extra veggies, broccoli slaw or garden lettuces salad, then indulge in cookies for dessert.

It's \$25 for two servings.

Order at ordercontimo.square.site. Contimo Provisions, 950 Randolph St., Napa, contimonapa.com



BBQ party at Stone Brewing

Stone Brewing is throwing a BBQ party on Nov. 19 from 6:30 to 9:30 p.m. They're partnering with Reverie Wines. Your \$65 ticket includes four courses of BBQ- and grill-inspired dishes, 5-oz beer and 3-oz wine pairings with each course.

The menu:

Amuse

Pear and smoked gouda crostini paired with Stone Star Fawker Hazy Pale Ale (ABV 6%) and 2018 Roussanne Marsanne (Sand Lot Vineyard)

First course

Grilled vegetable salad paired with Stone I Remember My First Check In (Farmhouse Sour with Hibiscus & Strawberry, ABV 4.8%) and 2018 Barbera (Red Rock Vineyard).

Second course

Duck bacon carbonara paired with Stone Moonless Night Dark Lager (ABV 4.8%) and 2018 Cabernet Franc (Kenefick Ranch)

Third course

Autumn donuts – Mini, autumn-spiced, apple-cider-baked sugar donuts paired with Stone All the Best Beer Names Are Taken (Imperial Stout, ABV 10%) and 2017 Tempranillo (Red Rock Vineyard)

Stone Brewing, 930 Third St., Napa, 707-252-2337, stonebrewing.com



Point Reyes cheese and wine pairing online

Proprietor Garrett Busch of Trinitas Wines presents a virtual tasting on Nov. 19 at 5 p.m. that pairs Trinitas wines with Point Reyes Quinta and Bay Blue cheese.

Both cheeses are made in West Marin County. The Quinta is a seasonal, soft-ripened cheese and Bay Blue is one of Point Reyes' favorites.

The Friendsgiving Tasting Kit contains 9 oz. Quinta (whole wheel), 6 oz. Bay Blue, 1 box of Rustic Bakery Sel Gris Flatbread Bites and a bottle of 2015 Mysteriama and 2016 Chardonnay.

Buy the kit or just the cheese or wine at trinitascellars.com.

Contact concierge Lily Sousa at concierge@trinitascellars.com.



Tasting with Hugh and Monique Davies and chef Holly Peterson

Join vintners Hugh and Monique Davies and chef Holly Peterson for Thanksgiving wine pairings and holiday chocolates on Facebook live and YouTube live on Thursday, Nov. 19, from 5 to 5:30 p.m.

Featured during this virtual tasting will be Schramsberg 2011 Reserve, 2016 Crémant

Demi-sec, and Davies Vineyards 2018 Perry Ranch Vineyard Pinot Noir.

Peterson helped Jack and Jamie Davies create Camp Schramsberg, which launched in 1998, and has worked with the Davies family and the Schramsberg teams ever since. Over the last few years, Holly has introduced Flourish chocolates.

Buy wines \$215 at schramsberg.com

Get dinner from Sarah Scott

Local chef Sarah Scott, formerly the chef at Robert Mondavi Winery, prepares elegant food each weekend.

Here's the menu of main courses for this weekend. They serve four.

- Wine Forest mushroom lasagna (vegetarian) \$55 (full portion only)
- Italian sausages with pepperonata over parmesan polenta - \$65/\$32.50
- Sweet potatoes with coconut milk, cashews herbed brown rice (vegan/vegetarian) - \$50/\$25



and

Get details for other items like appetizers, side dishes and desserts and order at sarahscottchef.square.site by Monday at 6 p.m. She offers pickup in Napa and delivery. Email questions to rougescott@sbcglobal.net.

Friday, Nov. 20

Live music

Andaz: Rose Winters

Farmstead Community Farmers Market

The Farmstead Community Farmers Market is held every Friday from 8 a.m. until noon through the end of December in the Farmstead parking lot. During Thanksgiving week, the market will be held on Wednesday, Nov. 25.

Nimbus Arts has a vendor booth. Support local artists by buying special holiday gifts or grab an art kit to-go to create a masterpiece at home.

Vendors include Nimbus Arts, Long Meadow Ranch, A & BEE Provisions, Encina Farms, Far West Fungi, Santa Rosa Seafood, Royal Artisan Breads, Perfect Edge Cutlery and Bella Massimo Organics.

Farmstead, 738 Main St. at Charter Oak, St. Helena

Souper Friday at Clif Family

Each Friday, the Clif Family Bruschetteria Food Truck features a different seasonal soup recipe from around the world, with an accompanying side and garnishes, from 11 a.m. to 6 p.m.

Souper Friday meals will be available in portions for two or four people and can be enjoyed on the Clif Family Tasting Room patio or to-go.

Check out the menu at www.cliffamilyfoodtruck.com.

This week, they will serve Chili Blanco, made with ground Mary's Organic Chicken and Rancho Gordo beans, served with cheddar biscuits, honey butter and Clif Family Fruit Preserves.

Clif Family Winery and Bruschetteria Food Truck, 1312 Vidovich Ave., St. Helena

Chandon—Bubbles for right now with Karen MacNeil

Join Karen MacNeil and winemaker Pauline Lhote for a sneak peek (and taste) of a new, crisp bubbly from Chandon, the “By the Bay” Reserve Blanc de Blancs., plus two Chandon classics on Friday, Nov. 20, at 4 p.m. on Instagram.



- Chandon “By the Bay” Reserve Blanc de Blancs NV
- Chandon Brut NV
- Chandon “étoile” Brut NV

Order at www.chandon.com. For free ground shipping use the code ChandonAtHome.

Tune in on Karen’s Instagram channel @karenmacneilco. www.instagram.com

Saturday, Nov. 21

Live music on Saturday

Andaz: Saturday, November 21st- Monica De Silva 5 to 9 p.m.

Calistoga Farmers Market

Calistoga Farmers Market is 9 a.m. to 1 p.m. on Saturdays at the Sharpsteen Museum Plaza and Community Center across from City Hall, 1311 Washington St.

The market operates year-round.

It offers vegetables and fruits, free-range eggs, honey, dried fruit and nuts, herbs, olive oil and cut flowers, as well as fresh seafood, meat, smoked salmon, crepes, quiches and fruit pies.

See www.calistogafarmersmarket.org.



Napa Farmers Market

The Napa Farmers Market takes place Tuesday and Saturday mornings at 1100 West Street (at Pearl).

This week, El Porteño joins the Tuesday market for the first time with their handcrafted Argentine empanadas and alfajores to go, and Saturday's market welcomes Flying Pig Ceramics' colorful, microwave- and dishwasher-safe clay creations.



Saturday is also the last day of the season for Simply Natural Madagascar's luscious organic skin and haircare products (holiday gift alert).

For more information, maps and vendor lists for each market day, and to sign up for the weekly newspaper, www.visitnapafarmersmarket.org.

The market entrance is at the southwest corner of Pearl & Yajome. Hours are 8 to 9 a.m. for senior (65+) hour, and 9 a.m. to noon for the general public both Tuesday and Saturday. The market scrupulously follows all public health guidance and requirements (including the face covering mandate) to ensure a safe shopping experience for both vendors and customers. No food may be consumed within the market's limits. Please send only one person per household to allow the maximum number of families to shop for food. If you are 65 or older, consider sending someone in your place, and/or order ahead and send someone else to pick up your orders. If you are sick, or have medical conditions that make you high risk, please do not attend.

Except for bona fide service animals, dogs are prohibited at the market.

The Market's CalFresh match and collection of donations for the local food bank continue, but live music and Story Time remain suspended.

For more information, maps and vendor lists for each market day, and to sign up for the weekly newspaper, visit www.napafarmersmarket.org.



Makers' Market

Explore the open-air Makers' Market in First Street Napa on Nov. 21 from 10 a.m. to 5 p.m. Meet 50 local makers and find special holiday gifts.

Enjoy live music, restaurants and bars and explore the brick-and-mortar store. Find jewelry, wine barrel products, art, ceramics, scarves, candles, CBD products, chocolate, organic body, home goods, apparel, glass and

floral arrangements

Have a complimentary hot chocolate in the adjacent store, Makers Market.

1300 First St., Napa in the plaza next to the Archer Hotel. www.facebook.com

Yan & Yao: Exploring the fusion of Chinese cuisine and premium wine

Yao Family Wines and Chef Martin Yan of Yan Can Cook have teamed up to pair Chinese cuisine and Napa Valley wines with wine and food pairing sets and instructional videos with the chef. A live cooking demonstration with Martin Yan on Thursday, Nov. 19 at 3 p.m. is offered as an add-on with each of the kits, which feature Yao Ming Cabernet Sauvignon, Sparkling Wine or Napa Crest Sauvignon Blanc. A portion of proceeds supports the Chinese American Museum in Washington, DC.

Each kit includes a 750-ml bottle of Yao Family Wines wine, a signed “Martin Yan’s China” cookbook, a Yan Can Cook chef knife and six spice jars from Whole Spice Ground shipping is included with each set.

To complement these limited-edition sets, a series of videos in both English and Mandarin features Chef Yan cooking some of his most popular recipes with Anna Egan of Yao Family Wines demonstrating delicious wine pairings.

Prices for the sets range from \$175-\$300. Contact concierge@yaofamilywines.com or call 707-968-5874 for more information or a customized pairing kit.

Best of the Valley Wine Tastings at Silverado

Enjoy a Best of the Valley Wine Tastings at Silverado Resort on Saturday, Nov. 21 from 4 to 5:30 p.m. Wineries will rotate on a frequent basis. Wineries featured through Nov. 7 are Groth, Joseph Phelps, Domaine Carneros and Quintessa.

Each party will have their wine barrel for their tasting table and will taste seven different wines from select Napa wineries. Wines will be paired with small bites prepared by Chef Rodrigo. www.eventbrite.com

Sunday, Nov. 22

UC Master Gardeners: Planting Edible Alliums

UC Master Gardeners of Napa County continue its food growing forum with a webinar on garden tools and what else to do now in the garden on Sunday, Nov. 22, from 3 to 4 p.m. Register for the Zoom session at ucanr.edu

Larry Vuckovich online

Internationally famed jazz pianist (and Calistoga resident) Larry Vuckovich presents streams on Sunday at 5 p.m. Subscribe at [youtube.com](https://www.youtube.com). You can tip him through PayPal at www.paypal.me.

Open Mic Napa Valley

Open Mic happens on Sunday at Feast It Forward. It is open to all musicians to come and play their tunes. Music starts at 1:30 p.m. and ends at 4:30 with hosts playing the first and last three tunes.

Sign-ups open at 1 p.m. Bring your own mic or mic cover. (If you don’t, they will have sanitizing wipes for the mics.). Of course, there will be wine and snacks.

Feast It Forward, 1031 McKinstry St., Napa, 819-2403, www.feastitforward.com

Yountville Virtual Town & Tree Lighting

Kick off Holidays in Yountville on Sunday, Nov. 22 at 6 p.m.

Join Mayor John Dunbar and special guest Santa Claus for a virtual countdown to the annual Yountville town and tree lighting.

Watch live on Facebook on the day of the event at www.facebook.com.

Upcoming

Bill Dodd's annual (virtual) holiday fundraiser

This year, Bill Dodd's 21st annual charity fundraiser will benefit If Given A Chance on Friday, Dec. 4 from 6 to 7:15 p.m.

Special guest speakers and Napa's favorite jazz singer Kellie Fuller and pianist Mike Greensill will spread holiday cheer as they will be live-streamed from Silverado Resort and Spa.

For 25 years, IGAC has assisted Napa County high school students who have shown grit and determination through profound traumatic challenges to continue their education. This organization mirrors the community's resilience and the spirit of the Bay Area by showing that we are strongest when we gather to overcome unforeseen circumstances.

A silent auction features Napa Valley wines and experience bundles beginning on Sunday, Nov. 15.

Mark Ibanez of KTVU will lead the live auction on Friday, Dec. 4. An announcement of the IGAC essay contest winners will close the event, and monetary prizes will be awarded to the students for their inspired leadership.

Tickets include dinner, which can be picked up at Foodshed, a longtime supporter of Napa County youth, or at La Cheve Bakery and Brews, which is owned and operated by IGAC alumnae Cinthya Cisneros.

Buy tickets at www.billdoddholidayparty.com.

Cheese O'Clock: "Four States, Five Stars"

Cheese experts Janet Fletcher and Laura Werlin present a guided tasting of five Blue-Ribbons winners from the American Cheese Society on Thursday, Dec. 3 from 4 to 5 p.m. via Zoom with special guest Peter Mondavi of Charles Krug Winery. Order the cheeses and wines now to taste along, or simply listen in as they share stories, cheese and wine pairing tips and opinions. Register at zoom.us. Order the cheeses at www.igourmet.com. Order the wines at www.charleskrug.com.

Chappellet and chocolate wine pairing

On Dec. 3, CEO Cyril Chappellet of Chappellet welcomes chocolatier and chef Holly Peterson for a free virtual tasting featuring three Chappellet wines paired with artisan chocolates. They'll cover the basics of chocolate and then dive into the wine and chocolate pairings.

Order the wine and chocolate kit by Sunday, Nov. 22, for delivery by Dec. 3. Each Chappellet & Chocolate Wine Pairing Kit costs \$230 at www.chappellet.com and includes:

- 1 bottle of 2018 Chappellet Signature Cabernet Sauvignon
- 1 bottle of 2018 Chappellet Napa Valley Cultivation Red Blend
- 1 bottle of 2019 Chappellet Grower Collection Viognier
- Hand-crafted, artisan chocolates by Holly Peterson for two or for two couples
- Wine and chocolate tasting mat

Register for the Zoom webinar at zoom.us.



Thanksgiving to go

Many local restaurants and caterers are offering whole Thanksgiving dinners to go, or parts of the menu. Be aware of what you're getting, however. One reader found that she was expected to cook the turkey she ordered. She had assumed it would come ready to eat.

Also note that you almost certainly have to order the dinner in advance.

Ackerman Heritage House

The Ackerman Heritage House Bake Shop is featuring chef Jennifer Smith's delicious holiday pies. She will be featuring four kinds:

- Classic apple pie with flaky butter crust and organic apples
- Old fashioned butterscotch pie with whipped meringue
- Bourbon pecan tart
- Ackerman House Meyer lemon meringue pie

Cost: \$30 per pie

Place your pickup order to Kristie@ackermanfamilyvineyards.com. Pickup on either Nov. 23 or Nov. 24.

Ackerman Heritage House, 608 Randolph St, Napa

Blossom Catering Company

Blossom Catering offers a Thanksgiving menu to pick or deliver. It's a la carte:

- Free-range no GMO turkey brined breast and confit legs
- Madeira gravy
- Black truffle whipped potatoes
- Fresh cranberry sauce
- Candied yams
- Green apple and chestnut stuffing
- Mixed green salad
- Pecan or pumpkin pie

Order at www.exploretock.com

Pick up on Wednesday, Nov. 25, at 1758 Industrial Way, Suite 107, Napa.

www.blossomcatering.com

Brix Napa Valley

The carry-out Thanksgiving feast at Brix includes roasted garlic and parmesan soup, a winter greens salad, roasted heritage turkey breast, fall herb gravy, mushroom and melted leek stuffing with options for braised short ribs, salmon or wild mushroom vol au vent.

The side dishes include Brussels sprouts, squash gratin, garlic whipped potatoes and green beans. Mini desserts to share include pecan tartlet, pumpkin cheesecake and caramelized apple bread pudding.

Thanksgiving carry-out orders have to be placed by 3 p.m. on Nov. 19 and can be picked up on Wednesday, Nov. 25, between 2 and 7 p.m. Chef Cary Delbridge will include instructions for heating the dishes. Carry-out Thanksgiving dinners begin at \$214 for parties of 2 to 8 guests.

7377 St. Helena Highway, just north of Yountville, www.brix.com

Carneros Resort & Spa

Carneros Resort & Spa is offering Turkeys To-Go meal kits for \$350 out of the Market. The package serves groups of 4 to 6 people and features classic hits with an elevated twist like brined and roasted turkey breast with sage and rosemary sea salt, Caggiano sausage and herb bread stuffing (vegetarian available on request), Russet potato purée, turkey gravy, fall salad of mixed chicories with sliced Asian pear, two pies and more. Preparation is as simple as warming the fully cooked dishes. To preorder, call the Market at 707-299-4820 or email Pauline Stanley at pstanley@carnerosresort.com.

Celadon

Call 707-254-9690 Monday through Friday from 9 a.m. to 5 p.m. or email tana@celadonna.com to place orders for Thanksgiving. See www.celadonna.com. Pick-up orders can be picked up from 10 a.m. to 2 p.m., only on Nov. 26.

Celadon, 500 Main St., Napa,

Charter Oak

Holiday family dinner with smoked heritage turkey and all the sides. Price is \$300 and serves two people. Pick-up on Wednesday, Nov. 25 for between 11:30 a.m. and 8:30 p.m.

- Braised turkey breast and turkey leg confit with roasted chestnut stuffing
- Crème fraîche mashed potatoes and grilled turkey gravy
- Cranberry jam
- Charter Oak bread and butter
- Red Kuri squash, piconcillo bacon Brussel sprouts and kale miso Caesar with breadcrumbs
- Pumpkin pie or apple pie

Optional add-ons include caviar, black truffle gravy and buffalo milk ice cream

Email order to Dexter Hoelle at info@thecharteroak.com or call 707-302-6996. The last day to order is Wednesday, Nov. 18 at 5 p.m.

CIA at Copia

The Grove at the CIA at Copia is offering Thanksgiving dinner kits with everything but the turkey.

Place orders through 5 p.m. on Nov. 23. Pick-up on Wednesday, Nov. 25 from noon to 5 p.m. at the restaurant entrance. The Thanksgiving Sides Kit:

- Roasted winter squash with herbs and garlic
- Mashed potatoes
- Sourdough stuffing with smoked bacon and greens
- Haricot verts and white beans with shallot vinaigrette (room temp)
- Cranberry sauce
- Wild mushroom gravy with porcinis and chanterelles
- CIA turkey brine mix

The cost is \$125 and it serves four.

Pies are available with Thanksgiving Sides to go. Pies serve eight and cost \$30:

- Apple crumb pie
- Pecan pie

Order at ciachef.com

Compline

Thanksgiving pre-orders are available for:

- Brown butter-garlic whipped potatoes
- Mashed sweet potatoes with maple, rosemary, and black walnut
- Roasted Brussels sprouts with pancetta and apricot mostarda
- Roasted beets with pink peppercorn gastrique, mint, and goat cheese
- Green bean casserole with porcini mushroom cream and shallots
- Braised greens with salt pork, smoked paprika and leeks
- Cornbread stuffing with bay shrimp, scallions and sage
- Savory bread pudding with andouille sausage, Swiss chard and Parmigiano.
- Cranberry sauce with red wine and Chinese five-spice
- Southern Mac & Cheese with sharp cheddar, jack cheese and scallions.
- Roasted turkey gravy.
- Vegan burnt onion-sage gravy
- Sweet potato pie
- Vegan chocolate banana cream

Order at www.toasttab.com. Pick up on Wednesday, Nov. 25, from 2 to 8 p.m.

1300 First St. #312, Napa

Contimo

- Contimo's stuffed turkey, \$240 - \$295
- Classic brined turkey, \$100 - \$125
- Whole smoked hams, \$50-\$85
- Country pâté, \$12.50
- Alderwood smoked bacon, \$14
- Heritage pork sausage (loose), \$13
- Sourdough and sausage stuffing, \$18
- Winter squash gratin, \$18.50
- Buttermilk biscuits, \$18 per dozen
- Roasted turkey stock, \$16 a quart
- Chocolate chip cookies, \$20 dozen
- Cranberry orange cocktail mixer, \$14

Order at ordercontimo.square.site. Pickup Tuesday, Nov. 24 and Wednesday, Nov. 25.

Dr. Wilkinson's Backyard Resort House of Better restaurant

Pies to go: spiced pumpkin, brown butter apple, lemon buttermilk, Mexican chocolate pecan, and pear blueberry cardamom (gluten free available upon request). All pies \$45.

Order until Tuesday, Nov. 24. Pick up Wednesday, Nov. 25. 707-709-6234. Calistoga.

Farmstead Thanksgiving at home menu

- Herbed brined heritage turkey (light & dark meat)
- Black truffle gravy
- Roasted apple stuffing sage sausage with fennel
- Fresh cranberry sauce and blood orange
- Farmstead garden salad Boont Corners cheese, citrus dressing

- Roasted Brussels sprouts, smoked apple butter, wild California pecans
- Buttermilk rolls (2 pieces)
- Mashed Yukon gold potatoes
- LMR honey squash soup brown butter roasted pear, crème fraîche
- Scharffenberger chocolate cream pie (one slice) whipped cream
- Pumpkin pie (one slice) with spiced whipped cream

Pre-order now. The meal for two is \$130. You can also order whole pies. Pick up orders Wednesday, Nov. 25 or Thursday, Nov. 26 www.LongMeadowRanch.com.

Foodshed

Foodshed offers Thanksgiving dinner for \$40 per person in groups of two or more.

- Diestel free-range turkey
- Braised dark meat, sliced brined and roasted breast
- Turkey gravy
- Stuffing of house-made bread, Delicata and butternut squash and fried sage
- Garlic whipped mashed potatoes
- Shaved Brussels sprouts salad with pecorino, toasted walnuts, lemon and olive oil
- Pomegranate cranberry sauce
- Roasted butternut squash pumpkin pie

Order to 707-255-3340. Last day to order is Friday, Nov. 20. Dinners will be available for pickup on Wednesday, Nov. 25. 3385 Old California Way, www.foodshedpizza.org

Kitchen Door

Kitchen Door offers fixings and side dishes.

- Chef Todd's Famous Mushroom Soup, \$23 qt
- Sourdough stuffing, \$10 qt
- Peppercorn gravy, \$8.50 pt
- Fresh cranberry sauce, \$8 pt
- Mashed potatoes, \$9 qt
- Roasted root vegetables, \$8.75 qt

Order by 5 p.m. on Monday, Nov. 23, to tim@kitchendoornapa.com or call 707-226-1560. Pick up on Wednesday Nov. 25. Kitchen Door, 610 First St., Napa

Hop Creek Pub

Hop Creek Pub will offer a take-out family feast of Thanksgiving comfort food prepared for you to heat, serve and enjoy

- Roasted turkey breast
- House-made turkey gravy
- Italian sausage and cranberry stuffing
- Cup of soup butternut squash or hearty vegetable beef
- Side salad - Caesar salad or mixed green salad
- Maple-glazed Brussels sprouts
- Sweet corn succotash
- Classic cranberry sauce
- Garlic mashed potatoes or sweet mashed potatoes
- Butter egg dinner rolls with butter & honey

Dinner for four is \$98, six \$147 and eight \$196. Add on sides and desserts also offered. See details at www.facebook.com. Order by 4 p.m. Saturday, Nov. 21. Pick up Wednesday, Nov. 25, after 4 p.m. or Thanksgiving Day from 9 a.m. to 1 p.m. 707-257-7708. 3253 Browns Valley Rd., Napa

iPOKEshack

iPOKEshack will offer Thanksgiving platters if you'd like something a bit different. Order by midnight Tuesday, Nov. 24 for pick up Wednesday, Nov. 25 from 4 to 7 p.m.

iRICEShack

- Hawaiian Q platter with teriyaki beef, Huli Huli chicken and char siu pork
- Kalua pig and cabbage over rice platter
- Teahouse fried rice platter
- Hawaiian night dinner package

iDIMSUMshack: Sampler menu platter to preview the opening of iDIMSUMshack.

www.ipokeshack.com, Text or call 707-815-0125; email-mpokeshack@gmail.com.

Meritage Resort

The Meritage Resort will be selling pre-made meals to go at Fivetown and Olive & Hay. They will be open Thanksgiving Day from noon to 5 p.m. View the menu as well as the Olive & Hay menu at meritagecollection.com Order by Sunday, Nov. 22, to 707-251-3084. Pick-up at Fivetown Grocery on Thanksgiving Day. Meritage Resort and Spa Vista Collina Resort, 875 Bordeaux Way, Napa, www.meritageresort.com

Model Bakery

Let the Model Bakery provide home-baked goodies for Thanksgiving in both St. Helena and Napa. Start the day off with pumpkin cinnamon rolls with maple cream cheese frosting, then organic, artisan breads, including pain au levain boule, walnut sage levain batard, and pain de mie dinner rolls. Desserts include the bakery's pumpkin gingerbread spice cake and pies including pumpkin and pecan.

All orders must be placed and pre-paid by 5 p.m. on Friday, Nov. 20. Pickup is on Wednesday, Nov. 25 between 7 a.m. and 5 p.m. Closed Thanksgiving Day.

Napa 707-259-1128. St. Helena 707-963-8192

Napa Farm

Napa Farm serves traditional Thanksgiving. Order the full meal, then add soup, other sides and dessert:

- Roasted turkey
- Brussels sprouts
- Traditional stuffing
- Mashed potatoes
- Cranberry sauce
- Homemade gravy

For two \$37, four \$67 and six \$89. Soup, salads and sides are available upon request. All sides are \$28 for eight people (In addition to those included). Sauces \$18 for eight.

- Roasted butternut squash soup
- Honey glazed sweet potatoes
- Vegetarian stuffing

- Pomegranate gastric
- Cranberry sauce
- Traditional gravy

Cheesecake, apple pie and pumpkin pie. Full pies \$26, half pies \$14. All orders must be placed by Nov. 22. Call 707-688-7769 or email julieshaw@napa-farm.com. Pick -up is on Thanksgiving Day from 11 a.m. to 1 p.m. or the day before. Napa Farm, 623 Factory Stores Drive, Napa

NapaSport

NapaSport offers menu items a la carte:

- 24 lb. whole roasted herbed turkey, \$99
- 12 lb. honey baked ham, \$99
- 6 lb. Angus prime rib loin, \$99
- Caesar salad or mixed green salad, \$12
- Creamy mashed russet potatoes pint \$9/quart, \$12
- Cheddar mac n cheese pint ·\$9; quart, \$12
- Sauteed seasonal vegetables pint, \$9; quart, \$12, add black truffle, \$5
- Turkey gravy pint, \$15
- Sausage mushroom stuffing pint, \$15
- Cranberry orange relish pint, \$15
- Grandma’s carrot cake, \$50

Call 707-927-5956 until Thursday, Nov. 19. Pick up is on Thursday, Nov. 25, 12-5 p.m.

Oxbow Public Market

- Kitchen Door pre-orders must be received by 5 p.m. Nov. 23.
- Pick-up at Fatted Calf will be between Friday, Nov. 20 and Wednesday, Nov. 25.
- Model Bakery: all orders must be placed and pre-paid by 5 p.m. on Friday, Nov. 20, and pick up is on Wednesday, Nov. 25, between 7 a.m. and 5 p.m.
- Five Dot Ranch is accepting pre-orders now until Nov. 25, while supplies last.
- C Casa Thanksgiving dinners: Monday, Nov. 23, for preorders and Nov. 25 for final pick-up.
- Hog Island Oyster Co: last day to order on time for Thanksgiving is Nov. 23 for overnight for delivery on Nov. 25 via FedEx.
- Eiko’s Hawaiian Fish Market: 24-48 hours’ notice on special requests and sushi.

Get more information at www.oxbowpublicmarket.com. 610 & 644 First St., Napa

Press St. Helena

The Press Culinary Team features a “Best of Thanksgiving” menu that includes personal favorites to new creations highlighting the harvest season and complete with a day-after sandwich kit

Thanksgiving dinner:

- Maple glazed turkey breast
- Confit turkey leg & sourdough stuffing
- Brussels sprouts with smoked bacon
- Butter-whipped Yukon Gold potatoes
- Roasted honey nut squash, brown butter pepitas

- Persimmon & cranberry relish
- Giblet gravy
- Pumpkin pie, whipped crème fraîche

Day after sandwich kit

- Pain au lait rolls
- Parmesan aioli
- Preserved cabbage slaw

The cost is \$75/person (four for \$300 and six for \$450)

Order by 12 p.m. on Monday, Nov. 23 and pick up on Wednesday, Nov. 25 from 3 to 8 p.m. For special requests, email events@pressnapavalley.com.



587 St Helena Hwy, St. Helena, www.pressnapavalley.com, 707-967-0550

Sam's Social Club

Sam's Social Club at Indian Springs in Calistoga offers Thanksgiving to go. You will just need to heat, serve and enjoy. Place your order online by Nov. 18. Orders will be available to pick up on Thursday, Nov. 26, from noon to 1:45 p.m.

Dinner for 4 is \$150 with a roasted turkey breast and dinner for 6 is \$225 with a whole turkey.

Here's the menu:

- Maple rosemary slow-roasted turkey
- Gravy, cranberry jam
- Chicory and apple salad with Meyer lemon vinaigrette and goat cheese
- Classic country stuffing
- Garlic mashed potatoes
- Glazed baby carrots and Brussels sprouts
- Pumpkin pie or apple crumble pie with spiced whipped cream (4" pie for four people and 8-inch pie for six people)
- Parker rolls and whipped butter

A la carte items

- 32 oz. spiced roasted butternut squash soup, \$16
- Ricotta crostini pepper jelly jam, \$9
- Cheese board dried fruit, quince, fig jam, toasted nuts, \$25 Add charcuterie, \$12
- Burrata with all pepperonata, oregano salt and seeded baguette crostini, \$14
- Churro kit (to be prepared at home) of churro batter and whipped cream, dulce de leche, cinnamon sugar, \$20
- Whole pumpkin pie, \$45

Order at www.samssocialclub.com

Sarah Scott catering

Here's a preview: Sarah Scott will provide delivery and pickup on Wednesday, Nov. 25, and be closed on Thursday and Friday, Nov. 26 and 27.

We'll get the link with pricing and link to the website for ordering on Tuesday, Nov. 17.

Snacks:

- Sarah's pimento cheese
- Creamy chicken liver mousse
- Smoked salmon rillettes
- Savory gouda-thyme shortbread
- Fava bean hummus

Soup: Roasted kabocha squash soup with pumpkin seeds and crème fraîche

Main courses and sides:

- Weeknight cassoulet with Sonoma duck confit, Fatted Calf sausage and Rancho Gordo cassoulet beans
- Pimento mac and cheese
- Butternut squash, leek and Gruyère bread pudding
- Brussel sprouts and haricots verts with root vegetable puree and pomegranate-walnut relish

Salad: Autumn chicory salad with persimmons, toasted almonds, gorgonzola and sherry vinaigrette

Desserts:

- Pumpkin pie panna cotta
- Little pecan tarts

Here's the link: sarahscottchef.square.site

Silverado Resort

Chef Rodrigo at Silverado will prepare a Thanksgiving meal to-go that includes:

- Whole roasted turkey
- Mashed potatoes
- Stuffing
- Sweet buttered corn
- Cranberry walnut compote
- Dinner rolls
- Gravy

It serves 6 to 8 people for \$150.

A traditional holiday pumpkin or pecan pie is an additional \$15.

Pickup times are noon to 6 p.m. in the Ballroom.

Place orders by 5 p.m. on Friday, Nov. 20 at www.silveradoresort.com.

1600 Atlas Peak Road, Napa

Solbar at Solage

At Auberge Resorts Collection's Solbar at Solage in Calistoga, Chef Rios has prepared a Thanksgiving at Home family feast with all of the classic fixings, with dishes like oven-roasted Mary's Organic turkey, spoonbread sausage stuffing, Yukon Gold whipped potatoes and delicious traditional pies.

Here is the full menu:

- Parker House rolls, cultured butter
- Butternut squash velouté, Shinko pears, pepitas
- Broccoli and kale salad

- Roasted Mary's organic turkey, breast and thigh, brined, roasted and sliced
- Yukon Gold whipped potatoes
- Glazed root vegetables, honey, thyme and butter
- Macaroni and cheese
- Spoonbread sausage stuffing, garlic-pork sausage, herbs
- Spiced cranberry sauce, California oranges
- Turkey gravy
- Pumpkin pie and pecan pie with whipped Chantilly cream

Order by Monday, Nov. 23, for pickup Thursday, Nov. 26.

The price for two is \$150, for four \$300 and for six \$450. aubergeresorts.com



Sweetie Pies

Sweetie Pies offers a wide choice of pies and other Thanksgiving desserts. See menu at sweetiepies.com

Thanksgiving week, they'll be open Monday and Tuesday 7 a.m. to 5 p.m., Wednesday from 7 a.m. to 6 p.m. and Thursday from 7 a.m. to noon.

Sweetie Pies, 520 Main St. Napa, 707-257-7280

Tarla Mediterranean grill

Three-course Thanksgiving dinner take-out orders must be placed before Nov. 24. Pickup time is between 2 and 4 p.m. The cost is \$59 per person.

Choose a starter, a main course and a dessert. All orders come with two sides

First course (Choose one)

- Butternut squash soup with spiced crème fraiche and pumpkin seeds
- Roasted acorn squash and burrata salad with baby arugula fig conserve, balsamic gastrique

Main course (Choose one)

- Herb de Provence roasted turkey breast with peppercorn mélange gravy
- Mediterranean spiced prime rib au jus with fennel, oregano, rosemary, garlic, parsley, thyme and Maras pepper
- Butternut squash risotto made with Arborio rice, roasted squash, fried kale and parmesan cheese

Side dishes

Roasted Brussels sprouts and green beans with garlic, almonds and lemon mashed potatoes with roasted garlic and extra virgin olive oil

Third course (Choose one)

- Turkish pumpkin butternut squash pie with candied walnuts and whipped cream
- Traditional pistachio baklava

www.tarlagrill.com, 707-255-5599, 1480 First St., Napa

Toasted

Toasted offers goodies for pre/post-Thanksgiving breakfast.

- Bagels by the dozen, \$21
- Bagel platters that include one dozen bagels, one pound of cream cheese, capers, red onions, tomatoes and cucumbers. With lox (1/2 lb.): \$100; without lox, \$75
- Bagel croutons, \$5/bag
- Chocolate babka, \$10
- Challah rounds, \$10



All orders must be placed by Nov. 22.

Mail info@toastednapa.com. See www.toastednapa.com

Toasted will be taking a holiday break from Nov. 24 to Nov. 30 and will reopen for orders on Dec. 3.

Veraison

Veraison's Thanksgiving meal will be available for takeout and will include potato leek soup, roasted butternut squash, your choice of roasted turkey, grilled salmon or pumpkin risotto. All choices will be served with stuffing, mashed potatoes, green bean casserole, cranberry sauce, homemade pumpkin pie and mama kaiser's pumpkin pie.

Serving options: \$70 for 2 people, \$125 for 4 people, \$180 for 6 people

Your holiday meal will also come with a bottle of Kaiser Family Wine.

Order by Tuesday, Nov. 24 at 707-942-5938.

Thanksgiving meals at restaurants

Napa County has moved to the purple tier, so no seating inside will be allowed. If you have reservations, be sure to check with the restaurant and make reservations if you want to eat out(side) on Thanksgiving.

Angèle Restaurant & Bar

Angèle will serve three courses at \$78 per person.

First course (choose)

- County line chicory salad, toasted walnuts, Cabecou goat cheese, pomegranate seeds, orange vinaigrette
- Butternut squash soup, crème fraîche

Main course (choose)

- Roasted and confit Diestel turkey, bacon and leek stuffing, roasted Brussels sprouts, gravy, Bettina's Moms cranberry sauce
- Classic boeuf Bourguignon, baby carrots, pearl onions, button mushrooms, pomme purée

Dessert (choose)

Warm apple bread pudding, vanilla bean ice cream

Pumpkin tart

Brix Napa Valley

Thanksgiving dinner is \$89 per person for adult, with an optional wine pairing for \$45 per person. Children 12 and under dine for \$45 each and children 3 years old and younger dine for free.

Carneros Resort & Spa

Thanksgiving dinner at Carneros Resort and Spa is a multi-course, family-style meal in a spacious and heated tent in the Carneros Courtyard. It's served from noon to 6 p.m. on Nov. 26. The menu includes classic Thanksgiving dishes with seasonal twists and ingredients from the resort's culinary garden. The cost is \$115 per adult and \$42 for children ages 3-12. Reservations are required. Email farm@carnerosresort.com or call 707-299-4880.

Boon Fly Café presents a three-course dinner of holiday classics with a regional twist, including a seasonally inspired soup or salad to start, a plated entrée of Thanksgiving classics for the table to share and a choice of three decadent dessert options.

The restaurant will be open for Thanksgiving dinner on Thursday, Nov. 26 from 3 to 9 p.m. The cost is \$75 per adult and \$32 per child (12 years and younger).

A limited a la carte menu is also available. Reservations are required. Email boonflycafe@carnerosresort.com or call 707-299-4872.

Charlie Palmer Steak

Charlie Palmer Steak Napa will offer a Thanksgiving dinner. See [thanksgiving](#) www.charliepalmersteak.com

Each menu will feature four courses for \$85 and a sommelier selection wine pairing for an additional \$25. Archer Hotel, 1230 First St., Napa, 707-690-9800

Fumé Bistro

Fumé Bistro is serving Thanksgiving dinner with the trimmings from noon to 6 p.m. on Thanksgiving Day. The cost is \$60 per person (\$30 for children) and a la carte options are available as well. Call 707-257-1999 for reservations. Fumé Bistro 4050 Byway East, Napa, www.fumebistro.com

Harvest Table

Harvest Table's Thanksgiving menu includes the whole menu:

First course:

- Farm greens salad with roasted Delicata squash, persimmons, goat cheese, pomegranate seeds, chives
- Butternut squash soup pepitas, pickle relish

Main event:

- Roast turkey breast, confit thigh, roast vegetables and gravy
- Market fish en paupiette with fennel, dill and yogurt
- Mashed potatoes
- Green bean casserole
- Cranberry sauce

Dessert: Pumpkin pie with Chantilly cream

Seating times are from 2 to 7 p.m. The cost is \$89 per person, \$45 for kids under 12. Harvest Inn, One Main Street, St. Helena, www.harvestinn.com

La Toque

Thanksgiving menu at La Toque will have three seatings. The first begins at noon, followed by another at 2 p.m., and a final seating beginning at 4 p.m.

Maximum table size remains eight and should be members of the same household. For more information, visit www.latoque.com.

La Toque, 1314 McKinstry St., Napa, 1-888-627-7169

Sam's Social Club

Sam's Social Club at Indian Springs in Calistoga offers Thanksgiving dining with limited outdoor seating on a covered patio. Reservations are required and can be made through OpenTable or by calling 707-942-4969. www.samssocialclub.com

Silverado Resort

In light of the recent announcement of Napa County dropping to the purple tier, Silverado Resort can no longer serve meals on Thanksgiving Day in The Grill.

They invite customers to enjoy a meal to-go prepared by Chef Rodrigo. Inspired by the spirit of Thanksgiving, enjoy a take-home meal serving 6-8 people for \$150.

Complement your meal with a traditional holiday pumpkin or pecan pie for \$15.

Silverado Resort, 1600 Atlas Peak Rd, Napa, 888-882-3780, www.silveradoresort.com

Tarla Mediterranean grill

A three course Thanksgiving dinner is available for online order. Take-out orders must be placed before Nov. 24 Pickup time is between 2 and 4 p.m.

Take-out is \$59 per person. Dine-in is 2 to 9:30 p.m., \$69 per person.

Choose a starter, an entree and a dessert all orders come with two sides

First course (choose one)

- Butternut squash soup with spiced crème fraiche and pumpkin seeds
- Roasted acorn squash and burrata salad with baby arugula fig conserve, balsamic gastrique

Second course (choose one)

- Herb de Provence roasted turkey breast with peppercorn mélange gravy
- Mediterranean spiced prime rib au jus- fennel, oregano, rosemary, garlic, parsley, thyme and maras pepper
- Butternut squash risotto of arborio rice, roasted squash, fried kale and parmesan cheese

Sides

Roasted brussels sprouts and green beans with garlic, almonds and lemon mashed potatoes with roasted garlic

Third course (choose one)

- Turkish pumpkin butternut squash, candied walnuts and whipped cream
- Traditional pistachio baklava

www.tarlagrill.com, 707-255-5599, 1480 First St., Napa

in any case, make sure you make reservations.

News for the wine community

UC Davis Office Hours with Dave and Anita

David Block and Anita Oberholster of UC Davis present Office Hours with Dave and Anita on Tuesday, Nov. 17 from 2 to 3 p.m.

They will highlight new methods of assessing grapevine evapotranspiration demands and what it means to you.

This episode will feature Dr. Kaan Kurtural, cooperative extension specialist, viticulture, and Dr. Daniele Zaccaria, cooperative extension specialist, Agricultural Water Management, Department of Land, Air, & Water Resources, UC Davis.

They will present their most recent results and then be available to answer your questions.

Register at zoom.us.



L-R Dennis Kreps, Steve Kreps, Sr. and Steve Kreps, Jr.

Quintessential importer of the year

Wine Enthusiast has named Napa fine wine importer Quintessential as Importer of the Year in its 2020 Wine Star Awards.

Dennis and Steve Kreps Sr. founded Quintessential in 2002 to bring the best family-owned wineries from all over the world to the American wine market.

Nearly 20 years later, the company represents suppliers from 12 different countries including Italy, France,

Argentina, Australia, Portugal, Chile, Spain, South Africa and the U.S.

Among the growing list of wineries they represent are Bodegas Bianchi, Pascual Toso, Matetic, Luca Bosio Family Estates, Les Vins Georges Duboeuf, Bodegas Muriel, Quinta do Vallado, Simonsig, Foppiano and Ironstone Vineyards.

Earlier this year, Quintessential welcomed into the fold Accolade Wines, first by earning the import rights to the wines within the Australian company's export portfolio and then by acquiring ownership of Accolade's American-made brands: Geyser Peak, Atlas Peak, Outlot and XYZin.

www.quintessentialwines.com

Shannon O'Shaughnessy launches Aileron Estates

Decades after she helped her family launch O'Shaughnessy Estate Winery, Shannon O'Shaughnessy has launched her new wine brand Aileron Estates.

O'Shaughnessy spent 25 years working in multiple facets of the wine business outside the family winery, including distribution, sales and brand consulting. She is also a pilot.

The winemaking team is consulting winemakers Philippe Melka and Maayan Koschitzky of Atelier Melka. Aileron's viticulturist is John Derr.

Aileron started with one acre of organic dry-farmed Sauvignon Blanc vines on a cool Coombsville estate.

O'Shaughnessy bought this property in 2014 and it was planted by consulting winemaker Andy Erickson and his wife, Annie Favia.

In 2019, O'Shaughnessy bought a Cabernet Sauvignon vineyard with rocky, red soils at the top of Napa's Atlas Peak AVA. The first Cabernet Sauvignon from the 10.2 acres of vines at Altimeter Estate will be from the 2019 vintage.

O'Shaughnessy is also sourcing one block of Cabernet Sauvignon from her family's Rancho Del Oso vineyard on Howell Mountain planted in 1997.



Aileron's inaugural release consists of two wines, 2018 Sauvignon Blanc (\$80) from the Coombsville Estate and 2016 Cabernet Sauvignon (\$160) from the Rancho Del Oso vineyard on Howell Mountain, with only 185 cases and 200 cases respectively.

Aileron Estates offers by-appointment-only private tastings at either the Vault in Rutherford or at Brasswood Estate just north of St. Helena. To arrange a tasting of Aileron's estate wines, contact the winery at info@aileronestates.com or 707-561-9454.

For more information, visit aileronestates.com.

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