



NapaLife

For those who live in Napa Valley –
and those who wish they did

An Insider's Look at Napa Valley

Dec. 20, 2021

Christmas Eve and Christmas Day meals in Napa Valley

Napa

Carneros Resort & Spa

Farm at Carneros Resort will serve Christmas Eve dinner from 5:30 to 10 p.m. Savor the finest seasonal ingredients of the winter holiday with your choice of five courses.

Enhance your experience with expert wine pairings. A la carte children's menu is also available. For reservations, email farm@carnerosresort.com or call 707-299-4880.

Boon Fly Café at Carneros Resort & Spa will serve a three-course Christmas dinner from 5:30 to 10 p.m. A limited a la carte menu is also available. For reservations, call 707-299-4872 or email boonflycafe@carnerosresort.com.

4048 Sonoma Hwy., Napa, carnerosresort.com

Charlie Palmer Steak

Charlie Palmer Steak has a prime rib special on Christmas Eve and a tasting menu on Christmas Day.

Christmas eve 5-9:30 p.m.

Entree special

Prime rib 12 oz with roasted Brussels sprouts, lemon horseradish cream and red wine jus plus Chappellet Mountain Cuvee Red Blend, Napa Valley, 2019. Entrée special with wine pairing \$60 per person

Christmas day 5-9:30 p.m.

Tasting menu plus á la carte dinner menu available

- Winter endive salad with apple, walnuts, cherries and apple cider vinaigrette
Domaine Carneros, Brut Rose, NV
- Roasted butternut squash soup with thyme-candied pecans and herb cream
Amici, Chardonnay, Sonoma Coast, 2017
- Prime rib 12 oz with roasted Brussels sprouts, lemon horseradish cream and red wine jus
Duckhorn, Merlot, Napa Valley, 2018
- Carrot cake with carrot tuile and spiced cream cheese ice cream
Graham's 20 Years Tawny Port

The four-course tasting menu is \$95 each with supplemental wine pairing \$45 each

www.opentable.com

Empress M

Two Special menus, Christmas special vegetarian dinner \$68 per guest and Christmas special dinner \$88 per guest served Dec. 23 and 24 from noon to 8 p.m.

Empress M, 221 Silverado Trail, empressm.us, 707-927-5485

Hal Yamashita

Hal Yamashita is open from 4:30 to 9 p.m. for a special Christmas menu.

Hal Yamashita Napa, 1300 Main St., Suite 100, Napa, www.halnapa.com

Yountville

Lucy at Bardessono

Bardessono's Lucy Restaurant will have an a la carte menu on Christmas Eve and Christmas Day with holiday specials like Dungeness crab cakes, slow-roasted suckling pig with black truffle polenta, mustard and herb-roasted prime rib of beef with wild mushrooms and raspberry-pistachio tiramisù.

They'll serve Christmas Eve dinner on Friday, Dec. 24, from 5:30 to 8 p.m., Christmas Day brunch on Saturday, Dec. 25, from 11 a.m. to 2 p.m. and Christmas Day dinner on Saturday, Dec. 25, from 5:30 to 8 p.m.

Lucy at Bardessono, 6526 Yount St., Yountville, www.bardessono.com, 707-204-6030

Brix

Brix is taking Christmas Day reservations for seating from 1 to 7 p.m.

Starters

- Winter greens salad with candied pecans, caracara oranges, bee hive's "tea hive", lemon balsamic vinaigrette
2019 Morlet 'Les Petits' Sauvignon Blanc, Sonoma County
- Glazed Niman Ranch pork belly with spiced apple purée, braised cabbage, sesame, ginger glaze
2019 Merry Edwards Pinot Noir, Russian River Valley
- Pan-roasted Dungeness crab cakes with jingle bell pepper salad, Christmas fire sauce
NV Roederer Estate 'Brut', Anderson Valley
- Roasted garlic and parmesan soup with brioche, chives, black truffle
2019 Goldschmidt 'Singing Tree' Chardonnay, Russian River Valley

Main courses

- Smoked Waygu short ribs with potato gratin, roasted chestnuts, leeks, bacon, Madeira jus
2018 Priest Ranch Cabernet Sauvignon, Napa Valley
- Pan-roasted Liberty Farms duck breast with French green lentils, ciopolini, baby carrots, huckleberry mustard
2018 Cep 'Estate' Syrah, Sonoma Coast
- Caramelized sea scallops with cauliflower, baby beets, hearts of palm, caviar beurre blanc
2018 Iron Horse 'UnOaked' Chardonnay, Green Valley of Russian River Valley

- Porcini mushroom risotto with shaved winter truffles, baby artichoke, Parmigiano Reggiano
2018 Kelleher Family ‘Ten Grand’ Pinot Noir, Sonoma Coast

Dessert

- Baked hot chocolate with Santa’s cookies
- Sticky Toffee Pudding with ginger ice cream, poached pear, toffee sauce
- Candy Cap crème brûlée with maple crèmeux and walnut Florentine
- Apple huckleberry upside-down cake with cranberry compote, white chocolate ice cream

The dinner is \$89 per person and wine pairing available \$42. The cost is \$40 for children 7 to 12

Call 707-944-2749 or visit www.Brix.com for reservations

Rutherford

Auberge du Soleil

On Christmas Day, The Restaurant at Auberge du Soleil offers a four-course dinner featuring traditional offerings such as persimmon and chicory salad, sunchoke soup, prime beef pavé, along with a choice of seasonal desserts like chocolate bûche de Noël.

The cost is \$185 per person, \$60 for Children under 12.

Advance reservations are required. For reservations, email ads.reservations@aubergeresorts.com or call 800-348-5406.

www.aubergeresorts.com

St. Helena

Acacia House

Christmas Eve Feast of Seven Fishes

- Dungeness crab and grapefruit crostino
- Insalata di mare of tuna, calamari, octopus, bay scallops, mussels and salmon roe
- Spaghettoni with clams, garlic, white wine and bottarga
- Roasted monkfish “Rossini” with Umbrian lentils, spinach, lobster Americana

Dessert addition:

- Caramel pine nut tart with lemon semifreddo
- Chocolate olive oil cake with orange gremolata

Alila Napa Valley, 1915 Main St., St. Helena, www.acaciahouserestaurant.com

Calistoga

Truss Restaurant + Bar

Newly open Truss Restaurant + Bar Living Room will serve its regular menu on Christmas Eve with special enhancements a la carte including gaufrettes & onion dip; local caviar with traditional garniture; duck ham with espelette and orange confiture; grilled Caesar salad; Snake River Farms strip loin for two; Steelhead trout with radish, black garlic and Meyer lemon; and desserts like pecan babka or gianduja tart. Seatings are available from 5 to 9 p.m.

Celebrate Christmas Day with a holiday prime rib feast. Menu highlights include chilled salad with lettuces, watercress, candied pecans, bleu cheese, red beets and hard cooked egg, prime rib thinly sliced, medium cut, or large cut, pomme purée, glazed carrots, and chestnut Mont Blanc for dessert. The special menu is available starting at \$125 per person with wine pairings and enhancements offered for an additional cost. Seatings are available from 11 a.m. to 9 p.m.

Reserve at www.opentable.ae or by calling 707-709-2100. For parties larger than 7 and for private dining inquiries, reach out to Janine.Cortez@fourseasons.com.

The Living Room at Truss, Four Seasons Resort, 400 Silverado Trail, Calistoga

To go

Ad Hoc

"Ready-to-cook" prime rib dinner includes mashed potatoes, creamed spinach, roasted sweet carrots, horseradish cream, red wine sauce, Bouchon Bakery Parker House rolls and persimmon pudding with Chantilly cream. Cooking instructions provided.

The price is \$295 at www.toasttab.com, 6476 Washington St., Yountville

Model Bakery holiday treats

The Model Bakery will be preparing traditional favorites and special treats: Cinnamon rolls, sticky buns, pumpkin bread, cranberry orange nut loaf, espresso chocolate pound cake with coffee glaze, Model Bakery's morning pastries and English muffins.

Breads, rolls, pain au levain boule, walnut sage levain batard, pain de mie dinner rolls.

Desserts: flourless chocolate hazelnut torte, chocolate mousse bûche de Noël, pumpkin and pecan pies, apple pie with streusel topping, gingerbread and iced sugar cookies.

For a complete menu, visit 1357 Main St. in St. Helena or the Oxbow Public Market, 644 First St. in Napa – or online at www.themodelbakery.com.

Place holiday orders by 4 p.m. on Saturday, Dec. 19, with pickup on Friday, Dec. 24 between 9 a.m. and 3 p.m. The Model Bakery is closed both Christmas day and Sunday, Dec. 26. Email orders@themodelbakery.com, phone 707-259-1128 or fax the Napa store at 707-259-1169 or the St. Helena store at 707-963-8192 (p) or 707-963-8037 (f).

Southside Christmas Eve

- Roasted chicken ancho chili spiced, with fresh lemon and herbs
- Cedar plank Ōra King salmon platter with Dijon mustard, honey, arugula and lemon wedges

- Roasted squash trio with Delicata, acorn, butternut squash, maple bacon vinaigrette, kale, pepitas
- Crispy Brussels sprouts with pomegranate vinaigrette, Cotija cheese, pomegranate seeds
- Artisan head lettuce salad with preserved lemon vinaigrette, Pecorino Romano, toasted pepitas
- Cheese and charcuterie board with assorted fruit, smoked nuts, crostini
- Whole carrot cake with cream cheese frosting, smoked almonds
- Freshly baked chocolate chip cookies
- Cranberry sauce
- Mexican hot chocolate
- Horchata

Order at www.toasttab.com Select Dec. 24 to see the Christmas menu

Bagels for Christmas

Toasted will be offering delivery on Christmas Eve!

- Bagels by the dozen \$24
- Chocolate or orange cinnamon babka rounds \$15

Platters:

- Bagels & lox– a dozen bagels, 1 pound cream cheese, cucumbers tomatoes, red onions, capers, radish, 1/2 lb lox \$125
- Veggies only – dozen bagels, 1 pound cream cheese, cucumbers tomatoes, red onions, capers, radish \$75

All orders must be placed by Dec. 21. Email info@toastednapa.com.

They will be closed Dec. 25-Jan. 6.