

Heritage Club

IN-ROOM DINING MENU

CHEF INTI GONZALEZ

A native of Guadalajara Mexico, Inti Gonzalez knew from a very young age he wanted to cook. Inti moved to Napa Valley when he was a teenager, where he later enrolled in the culinary program at Napa Valley College. He went on to work at several prestigious restaurants in the Bay Area. While working at Quince he met Chef Sean O'Toole who would become his mentor and bring him back to Napa Valley to further his career.

For Inti his passion for cooking Modern American cuisine revolves around the abundance of locally farmed produce and the artisanal products available to him in Napa Valley.

IN-ROOM DINING BREAKFAST

HERITAGE OAK BREAKFAST	24
<i>house cured salmon, house-made ham, local cured meats, local & imported cheeses & assorted pastries</i>	
HOUSE CURED SCOTTISH SALMON	20
<i>lightly smoked, pickled onions, farm egg, dill cream cheese, lemon & toasted model bakery english muffin</i>	
HOUSE-MADE GRANOLA (GF)	12
<i>choice of milk, yogurt or greek yogurt</i>	
BREAKFAST RISOTTO (GF)	16
<i>seasonal local fruit, bergamot mint, tahitian vanilla</i>	
CLASSIC BREAKFAST	17
<i>two eggs any style, crispy fingerling potatoes, choice of bacon or sausage & toast</i>	
HERITAGE OAK BENEDICT	18
<i>crispy pork belly, toasted brioche, soft poached farm eggs, hollandaise</i>	
SEASONAL OMELETTE (GF)	17
<i>fresh local produce, crispy fingerling potatoes, garden thyme</i>	
HOTCAKES	16
<i>seasonal fruit, crème fraîche, california pistachios</i>	
FRENCH TOAST	17
<i>brioche, seasonal fruit, vanilla mascarpone, almond crumble</i>	

*Sales tax, a \$5.00 delivery fee and a 20% service charge will be added to each order.
Please touch 7930 to place your in-room dining order between 7:30am and 9:30pm*

IN-ROOM DINING BREAKFAST

ACCOMPANIMENTS

two little farm eggs – <i>your choice of preparation</i>	6
chicken apple sausage	6
cherrywood smoked bacon	6
house-made ham	6
crispy fingerling potatoes with garden thyme & caramelized onions	5
sliced seasonal fruit	12
local strawberries, balsamic gastrique, thai basil	10

FROM THE BAKERY

warm croissant	4
pain au chocolat	4
'the english muffin'	5
toasted whole wheat or brioche	4
toasted sourdough or cinnamon raisin (GF)	5
blackberry crumb muffin	4

BEVERAGES

fresh squeezed juices	6
house ground lavazza® coffees	5
harney & sons® teas	5
california mimosa or white peach bellini	12
heritage oak bacon bloody mary	14

(GF) GLUTEN FREE

(*)GLUTEN FREE OPTIONS AVAILABLE.

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DAILY OFFERINGS

SNACKS

marinated olives	6
house-made potato chips	6
french fries	7

SHARED PLATES

Cheese & Charcuterie <i>local & imported cheeses, fra'mani cured meats, napa wild flower honey, pickled vegetables, flatbread & crostini</i>	35
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Guacamole <i>pickled serranos, lemon crema, tortilla chips</i>	12
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Hummus <i>fresh green chickpeas, dill cucumbers, grilled pita chips</i>	13
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SOUPS & SALADS

Market Salad <i>fresh, seasonal ingredients</i>	15
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Mixed Green Salad (GF) <i>white crane springs, k&j orchards seasonal fruit, candied walnuts, sherry vinaigrette</i>	13
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<i>add grilled organic chicken breast</i>	9
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Seasonal Soup <i>market inspired</i>	10
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DAILY OFFERINGS | 12 NOON—9:30PM

ENTREES

Grilled Cheese*	14
<i>aged cheddar, gruyere on toasted brioche, garden thyme & seasonal soup or green salad</i>	
B.L.T*	16
<i>cherry wood smoked bacon, oven roasted tomatoes, hass avocado, spicy remoulade on toasted brioche & french fries</i>	
Heritage Oak Burger*	18
<i>akaushi beef, traditional accompaniments & french fries</i>	
Daily Catch (GF)	24
<i>today's fish selection, vegetable fricasee, warm lemon vinaigrette</i>	
Artisanal Pasta*	19
<i>fresh local vegetables, garden herbs, parmigiano-reggiano</i>	
Seasonal Omelette (GF)	17
<i>fresh local produce, crispy fingerling potatoes, garden thyme</i>	
Roasted Organic Chicken Breast	24
<i>seasonal vegetable, natural jus</i>	
Steak Frites	35
<i>prime new york beef, caramelized onions, wild mushrooms, wilted greens & french fries</i>	

DESSERT

selection of house-made cookies	8
sliced seasonal fruit	12
buttermilk panna cotta	10
<i>seasonal fruit, almond crumble, mint</i>	

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Hotel Yountville
resort & spa

REMI NGTON

WINTER 2018/2019