

bardessono

N A P A V A L L E Y

private dining menus

6526 yount street | yountville, ca 94559

tel: 707.204.6021 fax: 707.204.6099

www.bardessono.com



we use sustainable, organic, and biodynamic products whenever possible
all food & beverage items are subject to 20% gratuity and 8.75% state sales tax

private dining | terms & conditions

Menus

Enclosed for your consideration are the bardessono private dining menus. Bardessono offers a selection of menu items however, we can work with you in creating a signature menu for your event. The food, beverage and miscellaneous prices quoted are subject to a 20% service charge and applicable state sales tax, currently 8.75%. These prices are subject to change without notice however, will be confirmed up to three weeks prior to your event.

All plated menus include your choice of one appetizer, one entrée and one dessert and are priced per person. A vegetarian entrée s will be available upon request and will need to be included in your guaranteed attendance.

Due to current Yountville County Health Department recommendations, prepared foods utilized for banquet events are not allowed to leave the function space. No food or beverage of any kind may be brought in the Hotel. In addition, the sale and service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. Bardessono is responsible for the administration and adherence to these regulations. It is policy therefore, that no alcoholic beverages of any kind may be brought into the Hotel.

Guarantees

Guaranteed attendance is due by 11:00am, seven (7) business days prior to the scheduled event date. This number shall be considered a minimum guarantee and is not subject to reduction. If a guaranteed count is not received seven (7) business days prior, the number of guests previously stated on the banquet event order will serve as your guarantee.

Beverage Service

Beverages for your function are purchased on a per drink basis, wine is charged per bottle. Any event with a bar will be subject to a \$200.00 fee for each bartender staffed, one bartender is required for every 50 guests in attendance. A corkage fee of \$20.00 per bottle is applied for wine that is brought in by group.

Shipped Material, Set-Up and Decorations

The catering department must approve all shipped materials prior to arrival. Please have all shipped materials addressed to bardessono c/o Catering Department with the company name, company contact, function room and date of function clearly marked. Bardessono cannot accept deliveries more than three days before your event. Additional fees may apply for shipments stored more that the three days.

Audio-Visual Equipment

Bardessono has enlisted Audio Visual Management Services to offer a comprehensive range of production services to meet your needs. Additional charges may apply to all audio-visual equipment and high –speed Internet connections. Please speak to the Catering Department to obtain additional information and pricing.



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breakfast | plated

plated breakfast includes an assortment of daily pastries, seasonal fruit, freshly squeezed juice, blue bottle coffee and assorted teas

main courses

wild mushroom frittata | \$30.00

sonoma coast mushrooms, salsa verde, crispy little farm potatoes

quiche lorraine | \$32.00

smoked bacon, gruyère cheese, potato rösti

eggs benedict | \$34.00

poached farm eggs, house cured ham, hollandaise sauce, crispy little farm potatoes

breakfast | buffet

priced per person | a minimum of 20 guests required

traditional continental

chilled fresh squeezed juices

assortment of daily pastries and breads with straus sweet butter, fruit preserves, honey

blue bottle coffee and assorted teas

\$29.00

enhancements | continental buffet

yogurt, cereals, granola	\$2.00
house made oatmeal, brown sugar	\$2.00
seasonal local and exotic fresh fruits	\$3.00
hard boiled farm egg	\$3.00
crispy little farm potatoes	\$4.00
nueskes applewood smoked bacon	\$5.00
house cured breakfast ham	\$5.00
barret farms scrambled eggs	\$6.00
wild mushroom frittata	\$6.00
quiche lorraine	\$6.00
barret farms chicken hash	\$6.00
barret farms chicken apple sausage	\$6.00
house made devil's gulch pork sausage	\$6.00
marin sun farm beef hash	\$8.00



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a la carte items

menu items are charged based on consumption

beverages

regular & decaffeinated blue bottle coffee	\$85.00	gallon
assorted tea and hot water	\$4.00	bag
iced tea	\$45.00	gallon
assorted chilled juices	\$4.00	each
assorted soft drinks	\$5.00	each

pastries, breads, desserts

assorted pastries & breakfast breads	\$40.00	dozen
house made biscotti	\$3.00	guest
croissants	\$40.00	dozen
rum raisin danish	\$3.00	guest
seasonal fruit muffins	\$3.00	guest
scones	\$3.00	guest
assorted finger sandwiches	\$45.00	dozen
chef's choice cookies	\$45.00	dozen
fudge brownies	\$45.00	dozen
lemon pound cake	\$45.00	dozen
pecan squares	\$45.00	dozen
seasonal fruit tarts	\$3.00	guest
fruit crostada	\$4.50	guest
chocolate caramel cake	\$4.50	guest

snacks

18 rabbit's granola bars	\$4.00	each
house made potato chips	\$3.00	bag
house made vegetable chips	\$4.00	bag
seasonal whole fruit	\$3.00	each
house made kettle corn	\$3.00	bag
herb roasted local almonds	\$18.00	pound
ajwan roasted cashews	\$27.00	pound



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lunch | plated

plated lunch includes your choice of one appetizer, one entrée and one dessert, a selection of della fattoria breads, straus sweet butter, blue bottle coffee and iced tea

appetizers

hill family farm beet salad

burrata cheese, sylvetta, sherry vinaigrette

star route farm salad

winter chicories, little gem lettuce, macadamia nuts, rice wine vinaigrette

full belly farm celery root soup

hen of the woods mushrooms, crunchy croutons

farmers market vegetable salad

seasonal vegetables “a la grecque,” cilantro, arugula

dungeness crab salad

meyer lemon, avocado, spicy crab vinaigrette

main courses

artisanal pasta | \$54.00

broccoli raab, pecorino romano, chile flakes, olio nuovo

hook & line atlantic cod | \$58.00

crispy skin, brandade, lemon-caper brown butter

bodega bay halibut | \$58.00

rose finn potatoes, pearl onions, sausalito springs watercress, natural sauce

clucky plucky chicken | \$58.00

roasted breast, leg, stuffed cannelloni, braised greens, natural jus

marin sun farm beef | \$62.00

short rib, onion marmalade, braised potato, hedgehog mushrooms

desserts

hale farm apple tarte tatin

lucy's garden thyme ice cream

huckleberry

breton cake, coos bay huckleberry compote, young ginger ice cream

k&j farm pear

bartlett pear-vanilla soup, beignets, hill family farm verbena sorbet

bittersweet chocolate cake

five spice caramel, chocolate chantilly, vanilla ice cream



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lunch | working buffet

priced per person | a minimum of 20 guests required
lunch buffet includes a selection of della fattoria breads, straus sweet butter,
blue bottle coffee and iced tea

soup & salad

(choose three)

hill family farm sunchoke soup

greenstring farm butternut squash soup

caesar salad, romaine hearts, anchovies, parmesan cheese

hill family farm beet salad, burrata cheese, sherry maple vinaigrette

white crane spring ranch lettuces, sierra beauty apples, cider vinaigrette

little gem lettuce, avocado, balsamic vinaigrette

sandwich

(choose two)

abalone mushroom, shelburne cheddar cheese panini

clucky plucky chicken club, nueskes bacon, avocado

pumpkin, caramelized onions, parmesan cheese panini

house cured ham, gruyere cheese, dijon

marin sun farm roast beef, horseradish aioli

dessert

(choose two)

k&j farms pear crumble

chocolate caramel tarts

desantos farm lemon bars

hale farm apple crisp

seasonal fruit tarts

\$50.00



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lunch | traditional buffet

priced per person | a minimum of 20 guests required
lunch buffet includes a selection of della fattoria breads, straus sweet butter,
blue bottle coffee and iced tea

executive lunch buffet

hill family farm sunchoke soup
caesar salad, romaine hearts, anchovies, parmesan cheese
fiddler green farm glazed carrots, bloomsdale spinach
little farm roasted fingerling potatoes, garlic, green onions
marin sun farm balsamic glazed beef short ribs
monterey calamari, cipino sauce
K & J farms pear crumble
tiramisu
\$60.00

bardessono buffet

full belly farm celery root veloute
winter chicories, little gem lettuce, macadamia nuts, rice vinaigrette
rose finn potatoes, caramelized onions, lucy's garden thyme
full belly farm broccoli raab, chile, lemon
devil's gulch ranch citrus glazed pork shoulder
local sable fish, red wine sauce
seasonal fruit crostada
chocolate meringue cake
\$60.00

yountville buffet

greenstring farm Butternut squash soup
white crane spring ranch lettuces, sierra beauty apples, cider vinaigrette
hill family farm roasted root vegetables
elbow macaroni, house cured ham,gruyere cheese
roasted clucky plucky chicken breast, lemon jus
atlantic cod, brandade, lemon caper brown butter
chocolate caramel coupe
de santis farm lemon meringue bars
\$60.00



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passed canapés | hors d'oeuvres

canapés are priced per piece, a minimum of 20 pieces per selection is required

cold

deviled farm egg, green garlic, piment d' espelette	\$2.50
little farm potato, smoked steelhead trout, crème fraîche	\$4.00
marinated anchovies, onion chutney, grilled bread	\$4.00
artisan foie gras confit, pear relish, toasted brioche	\$4.00
country terrine, whole grain mustard	\$4.00
spot prawn cocktail, horseradish, spicy tomato syrup	\$4.00
la quercia prosciutto, yali asian pear	\$4.00
bigeye tuna tartare, potato chip, lemon	\$4.50
truffled brie de meaux, crouton	\$5.00
shrimp louie, little gem lettuce, avocado, lemon	\$5.00
steak tartare, Rossini	\$6.00
jamón ibérico crostini	\$7.00

hot

panisse, castelvetrano olives, candied almonds	\$3.50
pumpkin arincini, fruit mostarda	\$4.00
wild mushroom-fontina grilled cheese	\$4.00
caramelize onion tart, olive, thyme	\$4.00
wild mushroom crostini, mount tam cheese	\$4.00
falafel, mint yogurt	\$4.00
hog island oyster "po' boy"	\$4.00
diver scallop, blood orange marmalade	\$4.00
soy glazed marin sun farm beef, sesame	\$4.00
stuffed star route farm artichokes	\$5.00
crispy chicken wings, black truffle, honey	\$5.00
becker farm pork belly, apple, black truffle	\$5.00

display | hors d'oeuvres

priced per person

artisanal cheese | \$11.00

cheese selection, seasonal fruit, croutons

charcuterie | \$12.00

house made pates, fatted calf cured meats, whole grain mustard, cornichons

hill family farm crudite | \$7.00

olive tapenade dip



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dinner | plated

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appetizers

star route farm salad

winter chicories, little gem lettuce, macadamia nuts, rice wine vinaigrette

full belly farm celery root soup

hen of the woods mushrooms, crunchy croutons

monterey shellfish | “a la grecque”

calamari, octopus, prawn, winter vegetable salad, olio nuovo

winter market vegetables

ragout of local organic vegetables, crispy pork belly, shaved sierra beauty apples

main courses

hook & line atlantic cod | \$80.00

crispy skin, brandade, lemon-caper brown butter

local sable fish | \$75.00

roasted steak, braised fennel, orange marmalade, daube sauce

clucky plucky chicken | \$80.00

roasted breast, leg, stuffed cannelloni, braised greens, natural jus

marin sun farm beef | \$90.00

new york sirloin, onion marmalade, pont neuf potato, hedgehog mushrooms

watson’s napa lamb | \$90.00

roasted loin, coconut basmati rice, dried fruit, pineapple quince

desserts

huckleberry

breton cake, coos bay huckleberry compote, young ginger ice cream

hale farm apple tarte tatin

lucy’s garden thyme ice cream

k&j farm pear

bartlett pear-vanilla soup, beignets, hill family farm verbena sorbet

bittersweet chocolate cake

five spice caramel, chocolate chantilly, vanilla ice cream

our chef is happy to create unique custom dinner buffets in addition to the above menus.



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spirits | beer & wine

at bardessono we strive to provide our guests with a unique customized experience and our spirit selection is no exception, feel free to choose as many or as few as you like. All prices are per drink, based on consumption and exclude 20% service charge and 8.75% sales tax

VODKA		GIN	
cap rock, california	10	leopold's, michigan	9
square one, california	10	cap rock, colorado	10
charbay, california	9	miller's westbourne	12
belvedere, poland	12	reisetbauer blue gin, austria	14
chopin, poland	12	tanqueray 10, england	9
		aviation, oregon	11
RUM		AGAVE	
batiste organic, saint barthes	9	cabrito silver, NOM 1140	8
barbancourt white, haiti	8	del maguey minero, oaxaca	19
la favorite vieux, martinique	11	el tesoro extra anejo, NOM 1139	15
rhum jm blanc, martinique	12	el tesoro silver, NOM 1139	10
barbancourt 8yr, haiti	10	ocho silver, NOM 1474	14
el dorado 15	11	fortaleza reposado, NOM 1493	14
armazem viera onix cachaca, brazil	32	ocho reposado, NOM 1474	16
		herencia anejo, NOM 1124	13
WHISKEY		BLENDED SCOTCH	
maker's mark, loretto ,kentucky	9	johnny walker black, kilmarnock ayrshire	17
black maple sm batch nv, heaven's hill kentucky	10	famous grouse, glasgow	8
hudson manhattan rye, gardiner, new york	20	sheep dip, oldbury	9
bushmill's, northern ireland	8		
wild turkey rye, lawrenceberg, kentucky	8	BRANDY	
michter's rye, shaefferstown, pennsylvania	11	germain robin fine alambic, california	18
vintage bourbon 17, bardstown, kentucky	15	germain robin single brl, california	33
vintage rye 21, bardstown, kentucky	22	jacopo poli arzente, italy	42
charbay whiskey	82	osocalis, california	10
		marian farms pisco, california	8
SINGLE MALT WHISKY		ARMAGNAC	
caol isla '93 m.mcdauid, islay	19	boingneres folle blanche 1993	37
cragganmore '93 m. mcdauid, speyside	22	marie duffau hors d'age	13
macallan '90 m.m. "mission" line, highland	39		
hans reisetbauer, austria	22	COGNAC	
bruichladdich rocks, islay	13	dudognon cognac reserve	13
		tesseron #53	44
CALVADOS		GRAPPA	
camut 18 year	25	jacopo poli amorosa torcolato	42
groult 3 yr reserve	9	elisir gambrinus	13
BEER			
scrimshaw pilsner, california	6		
kloster dunkel, germany	7		
saisson dupont, belgium	10		
heineken light, netherlands	5		
erdinger non-alcoholic, germany	5		



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spirits | beer & wine

LIQUEURS		APERITIF / DIGESTIF / VERMOUTH	
becherova, czech republic	12	leopold's absinthe, michigan	20
benedictine, france	12	elisir gambrinus	8
camut pommeau, france	12	st george absinthe, california	20
chartreuse green vep, france	26	fernet branca, italy	7
chartreuse yellow vep, france	26	carpano antica, italy	7
cointreau, france	8	luxardo amaro, italy	7
john taylor's velvet falernum, barbados	5	dolin dry, france	9
limoncello, nicola mansi, italy	5	dolin sweet, france	9
maraschino, italy	8		
qi, california	10	EAU DE VIE	
nikolahioff elderflower, austria	9	clear creek pear williams, oregon	14
		reisetbauer plum, austria	15
		st george raspberry, california	15
SODA		JUICE	
empire cola	5	apple	4
bubble-up	5	cranberry	4
diet coke, mexico	5	tomato	4
fever tree seltzer	5	pineapple	4
fever tree ginger	5		
fever tree tonic	5		

All bar set up will be assessed a bartender fee of \$200.00 per bartender, one bartender is required per 50 guests. Bartender fees are subject to 20% service charge and 8.75% sales tax.

private dining | wine list

sparkling wine | champagne

domaine chandon brut, nv	\$40.00
schramsberg blanc de blanc, nv	\$64.00
roederer brut rose anderson valley, nv	\$64.00
veuve clicquot "yellow label" brut champagne, nv	\$98.00

white wine

alois lageder pinot grigio dolomiti, italy, 2007	\$36.00
frog's leap sauvignon blanc, napa valley, 2007	\$40.00
cold heaven viognier "vogelzang", santa ynez valley, 2008	\$50.00
hill family chardonnay "carly's cuvee", napa valley, 2006	\$56.00
beringer chardonnay "private reserve", napa valley, 2007	\$68.00

red wine

charbay cabernet sauvignon, rutherford, 2005	\$40.00
jack larkin merlot, napa valley, 2006	\$52.00
cep sonoma coast, 2007	\$58.00
provenance cabernet sauvignon, rutherford, 2005	\$60.00
waters syrah, Columbia valley washington, 2006	\$62.00
verve pinot noir, sonoma coast, 2006	\$68.00



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