Goose & Gander

ST. HELENA • NAPA VALLEY

Happy Valentine's Day!

Bar Bites & Starters

Milk Bread, Maldon Salt, Persimmon Butter ~ 10
Mushroom & Burrata Toast ~ 16
Shrimp Cocktail, Cocktail Sauce, Lemon ~ 22
Artisan Cheeses & Charcuterie Board ~ 24

Ahi Tuna Carpaccio, *Salsa Crudo, Frisée Salad, Lemon, Panko ~ 24*
Garden Radishes, *Fava Bean & Cashew Hummus, Meyer Lemon Oil ~ 11*
Wood~Grilled Cauliflower, *Vadouvan Aioli, Lemon Vinaigrette, Herb Salad ~ 16*
Wood~Grilled Octopus, *Cannellini Bean Salad, Roasted Garlic, Salsa Rosso ~ 22*

Soup & Salads

Martini House Mushroom Soup ~ 14

Beet & Goat Cheese Salad ~ 15
Dijon Vinaigrette, Mandarin Oranges, Toasted Hazelnuts, Frisée

Caesar Salad ~ 15
Little Gem Lettuce, Parmesan, Croutons, Boquerónes

Wedge Salad ~ 16
Buttermilk Ranch, Point Reyes Bleu Cheese Crumbles,
Bacon, Watermelon Radish, Grape Tomato

Entrees

Tomato Ragu Pappardelle ~ 28
White Wine, Parmesan, Basil, Lemon Oil
~ Add Wood~Grilled Chicken Breast or Sautéed Mexican Gulf Shrimp ~ 15

Short Rib Agnolotti ~ 32
House Made Pasta, Lacinato Kale, Parmesan, Nage

Wood~Grilled Chicken Breast ~ 32
Mashed Potatoes, Blistered Greens, Black Truffle Chicken Jus

Pork Katsu ~ 36
Crispy Pork Shoulder, Kewpie Mayo, Kimchi, Togarashi

Seared Scallop Risotto ~ 48
Saffron, Trippa all Romana, Parmesan, Braised Kale

12 oz. Akaushi New York Strip ~ 58
Fingerling Potatoes, Cipollini Onions, Roasted Piquillo Pepper Chimichurri

Grilled Filet Mignon ~ 68
Black Truffle Butter, Duck Fat Fries, Upland Cress

*****Menu Subject to Change*****

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
In an effort to lower the cost of health care for our employees, as well as provide a gratuity for our valued kitchen staff,
Goose & Gander adds a 4% surcharge to all checks ~ 2% to each initiative