

# ACACIA HOUSE



There is a charming Georgian inspired house at the top of a hill in Napa Valley, the Acacia House. Embraced by vineyards and a dancing creek, it often goes unnoticed by visiting wine enthusiasts. The house sits atop a hill, like a proud grandmother seemingly looking over her grandchildren.

The years show on her face, but there is beauty in her still. Not everyone will know it, but she has stories to share for those who will take a moment to listen. Stories of friends and family, whose generations worked the land, growing, building and planting.

The diversity of grapes that have been transplanted to Napa Valley to help create this amazing wine region are such an important part of Napa Valley's history. The food will be directly influenced by the grapes original countries of origin, France, Italy, Spain, Portugal, & Germany. Each of these countries have a rich culture of food and wine which will allow us to make a truly unique dining experience in the Valley.



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MARGARITA LAS ALCOBAS

*a tradition from Mexico City*

BLOODY Ms

*bull dog, patron silver, grey goose or kolsch, spiced bloody mary mix & bacon*

ST HELENA CHILL

*red wine by the glass, cardenal mendoza brandy & ginger*

BUMBLE

*espolon tequila, pineapple gum & nutmeg*

MASON

*distillery no. 209, tomato water & balsamic reduction*

BEE BALM

*no. 3 london dry gin, dolin blanc, st. germain & dill*

LAFIN

*christian drouin calvados, lofi dry vermouth & pear cordial*

ASTER

*hibiscus infused buffalo trace bourbon, pomegranate juice, lemon  
& egg white*

TULIP POPLAR

*benders rye whisky, macerated strawberries, bitters & soda*

ACACIA COCKTAIL

*bull dog gin, honey, crème de violet & sparkling wine*

“JOSITO”

*appleton & denizen rum, raw sugar, muddled pineapple & mint*

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SNACKS

chips & dip 21

*lebneh, caviar & gaufrettes*

crudité 15

*iced vegetables & seasonal dip*

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STARTERS

lettuces 14

*spring vegetables, herbs & flowers*

local radishes 20

*sea urchin, butter & local sea vegetables*

chilled heirloom melon soup 14

*habanero, mint & jamón snow*

hamachi crudo 18

*strawberries, serrano & rosé*

napa valley lamb tartare 16

*green harissa, mint & chickpea cracker*

burrata 19

*apricots, almonds, chili & lemon verbena*

iberico de bellota 26

*carmelized onion popover*

*add caviar, 1 oz 60*

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## MAINS

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porcini rigatoni 26  
*nettles, pine nuts & hemp oil*

risotto 23  
*sweet corn, padrones & basil*

whole roasted eggplant 24  
*blistered tomatoes, capers, chili, herbs & pistachios*

striped bass 36  
*yellow wax beans, braised radishes, lettuces & sauce verte*

cornish game hen 36  
*roasted grapes, turnips, pancetta & crème rouge*

iberico pork schnitzel 49  
*herbs, watercress & caviar ranch dressing*

napa valley lamb 38  
*charred smashed carrots, fermented chile, broccoli di ciccio & lemon mint*

kobe beef ribeye cap au poivre 52  
*bone marrow bordelaise & potato gratin*

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