

12 Restaurants Worth Checking Out During Napa Valley Restaurant Week

BY KELLY E. CARTER | DINING + DRINKING, NEWS | JANUARY 6, 2016



Solbar at Solage Calistoga

Photo Credit: Solage

Man cannot live on wine alone, even in the Napa Valley. You do need to eat and thank goodness there are many delicious restaurants in the region. You can take advantage of the offerings of some of these eateries during Napa Valley Restaurant Week, taking place Jan. 24-31. This is a great time opportunity to experience a new restaurant or revisit a favorite because the weeklong promotion offers diners a choice of a two-course lunch for \$20 per person, or a three-course dinner for \$36 or \$46 per person. In addition, many of the participating restaurants are donating corkage fees during the week to the Napa Food Bank or a charity of their choice.

Each chef has created menus to celebrate the season and many of the restaurants offer optional wine pairings at an additional cost. To view the complete list of restaurants participating in Napa Valley Restaurant Week, visit www.visitnapavalley.com/restaurant_week. Here are some of the highlights of Napa Valley Restaurant Week, which includes three Michelin-starred restaurants (La Toque in Napa; Auberge du Soleil in Rutherford; and Solbar in Calistoga):

Napa

Experience a “Taste of **La Toque**” at Chef Ken Frank’s one-Michelin star restaurant located inside the Westin Verasa Napa. For dinner, guests may compose their own three-course tasting menu with two savory courses and one dessert for \$46 per person. The more casual BANK Café and Bar offers an “express lunch” for \$20 per person, which includes soup; a half sandwich; house made Kennebunk potato chips or green salad; and choice of dessert. St. Supery is the featured winery partner for Restaurant Week.

1313 Main offers a three-course dinner for \$46 per person, with much of the produce harvested from their garden. Their team of sommeliers has collaborated with Chef Adam Ross to offer wine pairings for each course for an additional \$30 per person.

Torc’s Chef Sean O’Toole offers a three-course dinner menu for \$46 per person with a choice of two options per course. Wine pairings are an additional \$15 per person.

The Pear Southern Bistro offers diners two lunch options for \$20 per person as well as two three-course dinner options for \$36 per person, which include their signature “chicken and waffle-buttermilk fried ‘Mary’s’ chicken” over a bacon spiked Belgian waffle.

Napa General Store presents the “Napa Sweet Lunch Deal,” which includes choice of any lunch entrée and house made dessert. Guests may choose a featured Napa Valley wine for an additional \$8 per glass.

Rutherford

Executive Chef Robert Curry presents a two course “Weekday Michelin Star Lunch” for \$20 at **The Restaurant at Auberge du Soleil**, Jan. 25 – 29, 2016.

St. Helena

Goose & Gander features both lunch and dinner options for \$20 for a two-course lunch and \$36 for a three-course dinner, which includes a choice of three main courses and dessert.

Harvest Table also offers lunch and dinner options for \$20 for a two-course lunch and \$36 for a three-course dinner, with St. Supery wine pairings for each menu and special pricing on select St. Supery bottles.

The **Wine Spectator Greystone Restaurant** at the Culinary Institute of America at Greystone features a three-course “Farmhouse Feast with Charbay Amuse” for \$46 per person. The menu includes a choice of two options for the main course, featuring ingredients from the CIA’s own farm and gardens. Each guest receives a complimentary Charbay cocktail before the meal. A Napa Valley wine pairing is an additional \$19 per person. The “Greystone Market Lunch” for \$20 per person includes choice of soup or salad; main dish; a pastry and glass of Greystone Cellars wine. The Bakery Café by illy is an integral part of the CIA at Greystone’s baking and pastry degree program and a portion of all proceeds benefits the school.

Calistoga

Solbar at Solage, which showcases inventive new twists on California cuisine, celebrates Napa Valley Restaurant Week with fish tacos paired with a glass of wine for \$20 per person.

Bosko’s Trattoria features the “Go Italian for Restaurant Week” lunch and dinner menu. Lunch includes any pasta or half sandwich, with soup or salad and dessert and the three-course dinner includes a house or Caesar salad; any pasta or pizza entrée and dessert for \$36 per person.

At **Hotel d’Amici Ristorante**, Chef Joe Venezia prepares a regional three-course dinner paired with a glass of Pestoni Family/Rutherford Grove Estate wines for \$46 per person.

Bon appetit!