



# RESTAURANT WEEK

NAPA VALLEY

## ARCHETYPE



Please join us for restaurant week beginning Jan 21<sup>st</sup>, with 2 options available with wine pairings.

Chef Anthony has created delicious, sustainable dishes that beautifully showcase the Archetype mission:

*DESIGN-COMMUNITY-CUISINE*



**BOOK NOW**

**MENU**



## **LUNCH \$20**

WINE PAIRING \$14

### **STARTER:**

**BABY BEET SALAD-TAHINI VINAIGRETTE,  
MANDARINS, GREEK YOGURT, CILANTRO, MINT**  
NV Schramsberg, Mirebelle Rose Brut, North Coast

Or

**VEGAN PUREE OF BUTTERNUT SQUASH SOUP-MAPLE,  
SAGE, CHIVE, HAZELNUT, VEGAN YOGURT**  
2014 Schramsberg, Blanc de Blanc Brut, North Coast

### **MAIN COURSE:**

**FISH TACOS-ROCK FISH, CURTIDO,  
ROASTED JALAPENO CREMA, CILANTRO**  
2016 Aril, Sauvignon Blanc, Sonoma County

Or

**AVOCADO TOAST-SMOKED MT LASSEN TROUT, RADISH,  
BASIL, SEAWEED-FLAX ' FERDINAND ALBARIÑO**  
2015 Ferdinand, Albarino, California

## **DINNER \$36**

WINE PAIRING \$24

### **STARTER:**

**KALE SALAD-CREAMY ALMOND DRESSING, PERSIMMON,  
APPLE, TARRAGON, PICKLED ONION**  
2014 Schramsberg, Blanc de Blanc Brut, North Coast

Or

**GRILLED ARTICHOKE-ARTICHOKE DIP AIOLI**  
NV Schramsberg, Mirebelle Rose Brut, North Coast

### **MAIN COURSE:**

**STEAMED MUSSELS-LAMB MERGUEZ,  
PIQUILLO PEPPERS, AIOLI, CILANTRO**  
2016 Clif Lede, Sauvignon Blanc, Napa Valley

Or

**ROASTED FUTSU SQUASH-GREEN CURRY SAUCE,  
ROASTED SHALLOTS, CHARRED BROCCOLINI, LIME**  
2014 Paul Hobbs CrossBarn, Pinot Noir, Sonoma Coast

### **DESSERT:**

**NY CHEESECAKE WITH PORT CHERRIES**  
Warre's, Otima 10 Year Port, Portugal

Or

**CHOCOLATE POT DE CREME**  
Blandy's, Malmesey Madeira, Portugal