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FOR IMMEDIATE RELEASE

Restaurant Month Returns to Downtown Napa as Restaurant Week in January

Discover new restaurants or revisit old favorites during Downtown Napa's Restaurant Week

NAPA, Calif. (January 11, 2016) – Formerly known as Restaurant Month, Napa Valley Restaurant Week will provide locals and visitors an enticing opportunity to discover new restaurants or visit old favorites during its weeklong promotion. Taking place Jan. 24 – 31, 2016, Napa Valley Restaurant Week offers diners a two-course lunch for \$20 per person or three-course dinner for \$36 to \$46 per person. Each chef has worked to construct thoughtful epicurean menus complete with fresh, imaginative dishes showcasing the flavors of the season alongside Napa Valley's world-renowned wines available for an additional fee. Many of the participating restaurants in Downtown Napa are within walking distance of tasting rooms, shopping, entertainment and more making it the perfect opportunity to [book an overnight stay](#).

Locally sourced ingredients that blend both Italian and Californian flavors are what you'll find at [Siena Restaurant](#) located in [The Meritage Resort and Spa](#). Grab a seat inside the Tuscan-inspired establishment or pull up a chair next to the patio's outdoor fire pit and choose from the chef's selection of winter dishes with a special three course menu for \$46. Start your experience with an indulgent Frito Misto made with rock shrimp, calamari, artichoke, pepita and fresh lemon aioli or opt for lighter fare; a Napa Valley salad made with white frisee, caramelized yogurt, sun dried strawberries, pumpkin seeds and a citrus vinaigrette. Next, choose from four entrées, among them a braised angus short rib made with Cypress Grove fromage blanc whipped potatoes, baby carrots, cipollini onions and bordelaise. Top it all off with a chocolate and rye ganache or apple cake topped with vanilla gelato.

[VINEleven](#), [Napa Valley Marriott](#)'s renowned restaurant and bar featuring contemporary American classics will be creating a seasonal lunch menu highlighting local farmers and artisans alike. Cozy up at a table surrounded by sheer, floor to ceiling red curtains or grab a seat at the restaurant's elegant U-shaped bar and enjoy the two-course meal for \$20. The selection includes a choice of VINEleven's signature soup made with gigante beans, local chorizo and escarole topped with crunchy cornbread croutons or Bloomsdale spinach and pear salad. Following up the first course is a choice of lettuce cups, lamb meatballs or a grilled chicken breast sandwich.

[BANK Café and Bar](#), located inside the [Westin Verasa Napa](#), will offer a \$20 express lunch during Restaurant Week. Changing daily, the lunch includes a soup and half-sandwich combo with house-made Kennebeck potato chips and choice of crème brûlée, fruit crisp, dark chocolate gateau concord or freshly baked cookies topped with vanilla ice cream. What's even sweeter? The restaurant(s) will be donating all corkage fees from the week to the Napa Food Bank. [La Toque](#), Chef Ken Frank's Michelin Star restaurant serving New French cuisine in refined surroundings also within the Westin Verasa Napa is offering, "A Taste of La Toque" – an experience in which guests are invited to compose their own three-course menu complete with two savory courses and one dessert for \$46 per person.

Guests will feel as if they're dining in France as they sit down at Angèle Restaurant and Bar, which brings the classic cuisine and warm hospitality of the French Countryside to Downtown Napa. Sit on charming bistro

chairs with yellow upholstery at tables draped in white tablecloths below vaulted, wood-beam ceilings from which hang Old World candle chandeliers. During Restaurant Week, Angele will offer an eclectic three-course menu for both lunch (\$20) and dinner (\$46). Menus will not be available Friday night, Saturday lunch or Sunday lunch.

[Tarla](#), meaning “field” in Turkish refers to the Earth’s fertility and ability to provide food for the people around it. Known for their creative culinary eats originating from Turkey and Greece, Tarla will also participate in Restaurant Week with a two-course lunch for \$20 or three-course dinner for \$36.

Contemporary and high-energy with global influences, American restaurant [TORC](#) exudes the spirit of community. Chef Sean O’Toole will show his deep appreciation of locally sourced, artisanal foods and broad understanding of various techniques and cuisines during Downtown Napa’s Restaurant Week. Guests will be offered a three-course menu with two options per course for \$46 and optional wine pairing for an additional \$15.

Walk in and be greeted by tall rustic ceiling fans, chandeliers, sofa seating and a beautiful oak bar at [Grille 29](#) at Embassy Suites. Chef Graham Zimmerman uses the freshest products in Northern California including local garden-grown produce served in a tavern-like setting. Grille 29’s three-course dinner selection is \$36 and all about choices. First, pick from a dish of roasted Brussel sprouts drizzled with tangy balsamic and smoky bacon bites or a plate of spicy habanero hot wings. Next, opt for a Pappardelle pasta in creamy Meyer lemon sauce or steak frites smothered in charred onions on a bed of local Napa greens. Unique wine pairings are also available upon request for an additional fee.

Grab a seat outside and enjoy the views of the Napa River as you munch on [Napa General Store’s](#) \$20 Restaurant Week offerings. An American artisan retailer and café, Napa General store is the perfect place to enjoy Restaurant Week’s lunch special and a glass of wine for an additional \$8!

For Restaurant Week, [1313 Main Restaurant and Wine Bar](#) will offer a three-course dinner menu for \$46. A majority of their California cuisine is made using produce straight from their garden – located just steps from the restaurant – and this occasion will be no exception. The restaurant’s dining experience and service is designed to highlight the union of food and wine, which is why their team of sommeliers have collaborated closely on each dish to offer wine pairings from their selection of over 50 wines by the glass for an additional \$30.

[Eiko’s restaurant](#) presents: the perfect sushi date for two. Delivering an imaginative twist on traditional Japanese cuisine, Eiko’s is offering a \$46 combination dinner which includes a California Roll, two hand rolls, six pieces of sashimi, four pieces of nigiri, a soup or salad and mochi ice-cream for dessert. With abundant selections of specialty sakes and beers from regions across Japan as well as fresh, sustainable fish and ingredients delivered daily, Eiko’s is the perfect place to indulge in innovative dishes inspired by local culture.

Located on Napa’s stunning downtown riverfront, [The Pear](#) provides guests with a true taste of Southern bistro food. The restaurant will be participating in Restaurant Week offering both lunch and dinner options. A two-course lunch is available for \$20 and includes a classic French onion soup or Bishop Ranch salad with roasted pears, candied walnuts & rich Point Reyes bleu cheese served on a bed of organic baby greens with balsamic vinaigrette. For the main course, choose between The Pear’s signature dish – hearty buttermilk-fried

chicken served on a spiked Belgian waffle with pear butter, sage & pear-bourbon maple syrup or a Po'Boy with crispy Gulf rock shrimp, lettuce, tomato and Cajun remoulade on an artisan roll. Among the dinner selections to choose from are pan-seared salmon and a gumbo made with Caggiano Andouille sausage.

Sophisticated yet casual, [Carpe Diem Wine Bar](#) brings a unique dining experience to Downtown Napa with their ever-changing wine list, small bites and family-style plates. Seize the day at this local favorite with a three-course dinner for \$36.

For more information on lodging, restaurants, and what to do while in town, visit [DoNapa.com](#). Downtown Napa is also on [Facebook](#), Instagram and [Twitter](#).

About Downtown Napa

Downtown Napa offers a vibrant art scene, Oxbow Public Market, boutique shopping, over 44 hotels and picturesque bed & breakfast inns, delicious dining options and of course, exceptional wine in its many tasting rooms. Through events such as Restaurant Month, the bimonthly Culinary Crawl, Art on First, the Napa Valley Film Festival, and concerts at Veterans Park, both locals and visitors engage in a thriving downtown district with entertainment and activities year-round. Learn more at [DoNapa.com](#).

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