

Bistro Napa

VEGETARIAN AND VEGAN MENU

GRILLED ARTICHOKE 22

Citrus Mostarda, Grana Padano, Arugula, Pickled Red Onions **V**

HEIRLOOM TOMATOES & BURRATA CAPRESE 18

Basil Pesto, California EVOO, 15 Year Balsamic, Toasted Pine Nuts, Crostini **V**

TOMATO-ROASTED RED PEPPER BISQUE 14

Raineri Olive Oil, Micro Basil **VG**

ROASTED SWEET POTATO & PARSNIP 24

Pomegranate Seeds, Fried Kale, Toasted Macadamia Nuts,
Micro Basil, Cashew Cream, Balsamic Glaze **VG**

ROASTED EGGPLANT CANNELLONI 28

Roasted Red Pepper Purée, Baby Arugula, Basil Crème Fraiche **V**

V Vegetarian **VG** Vegan

Thayer Lewis, Chef de Cuisine
Mark Steele, Maître d' | Christian O'Kuinghttons, Sommelier

*The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish pose a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

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