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TOP STORY | EDITOR'S PICK

## Napa Valley Restaurant Month highlights cuisine across region

VINCENT VITALE

Dec 30, 2024



Wilfred's Lounge is one of dozens of restaurants participating in Napa Valley Restaurant Month this January.  
Lyda Studios photo

VINCENT VITALE

**N**apa Valley is set to kick off its annual culinary celebration, Napa Valley Restaurant Month, on Jan. 6.

Visit Napa Valley's month-long event invites locals and visitors to explore Napa Valley's renowned farm-to-table cuisine through special promotions and menus across five towns, highlighting the region's culinary talent.

The celebration used to be a little over a week-long; however, this year, each town will have a dedicated week during the event, highlighting local chefs and restaurants with special offerings. American Canyon and the city of Napa will be from Jan. 6 to 12, Yountville from Jan. 13 to 19, St. Helena from Jan. 20 to 26, and Calistoga from Jan. 27 to Feb. 2. Establishments offer various options, from single-plate discounts to multiple courses with selections for each to beverage selections for an additional fee.

In Napa, popular downtown favorites like Chispa are gearing up for their special that will catch locals' attention. Every day in January, they will offer a \$19 house margarita paired with their popular taro chips and a choice of guacamole or queso. Patrons can also add Dungeness crab to the guacamole for \$10. Patrons can substitute the margarita for a non-alcoholic beverage called the Divorce Daisy. Their special can be combined with other offers like their daily happy hour.

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In the spirit of the changing Restaurant Week landscape to a month-long event, Aubrey Bailey, the owner of Chispa, said, "Restaurant Week is always a great time to welcome new and returning guests, so instead of limiting our offer to one week, we're inviting folks to take advantage of our 'Restaurant Week' specials all month long."

Wilfred's Lounge highlights a three-course island-inspired dinner for \$35, with choices, including an optional \$25 cocktail pairing. Guests can choose between starting with coconut shrimp and mango habanero sauce or vegetable potstickers with cilantro tamarind sauce. Entrée options include chicken katsu, kalua pork, or orange chicken, all served with sides of steamed rice. The final course is a creamy cheesecake topped with ube whipped cream or a seasonal dessert.

The cocktail pairing offers tropical sips like the Clarified Fruit Daiquiri or Island Negroni, followed by a 1944 Mai Tai or Pahulu Old Fashioned. It ends with Hot Buttered Rum or house-made Limoncello. Reservations are recommended.

The Restaurant at Auberge du Soleil, a Michelin-starred destination, invites diners to savor its

French-inspired cuisine during Napa Valley Restaurant Month this January. Guests can enjoy an exclusive three-course prix fixe lunch for \$65 per person, representing a \$40 discount from the regular price.

Available Monday through Friday during select weeks (Jan. 13-17, Jan. 20-24, and Jan. 27-31), the menu showcases the restaurant's commitment to locally sourced ingredients and culinary artistry. This limited-time offering allows one to experience fine dining at one of Napa Valley's most celebrated establishments at an accessible price point.

At Stanly Ranch diners can indulge in a three-course menu featuring fresh, creative dishes. Their famous farm vegetable dish is served with cashew-miso dip, or their gem lettuces dressed with lavender vinaigrette and tarragon kick things off. For the main course, diners choose between the tasty tagliatelle with foraged mushrooms and crème fraîche or the popular Bear Burger, topped with white cheddar, bacon, and lychee barbecue sauce, served with fries. End the meal on a unique note with their can't-miss sourdough ice cream, paired with yeast caramel and powdered starter.

As locals head up the valley, other exciting specials are offered.

In Yountville, The Restaurant at North Block has a \$55 menu with tasty options from Jan. 13 to 19. The first course offers two choices between a farm salad or a rich lobster bisque. For the second course, diners can choose between the Snake River Farm short rib served with Napa wild mushrooms, creamy potatoes, and bordelaise sauce or the vermilion rockfish accompanied by caper butter sauce and baby spinach. The dessert options include the indulgent Macallan 18 caramel budino with muscovado cane sugar, pistachio, and chantilly cream, or a classic tiramisu tradizionale made with mascarpone cheese, ladyfingers, Frangelico, and Valrhona cocoa powder.

Charlie's in St. Helena will offer lunch and dinner options for diners to enjoy its classic comfort food at an accessible price. For \$30, guests can savor a half portion of Charlie's fried chicken sandwich alongside a half portion of soup, topped off with the eatery's signature Campfire Pie for dessert. Wine lovers can enhance their lunch with a glass of wine for an additional \$12.

Dinner guests will be treated to a Little Gem Salad with sour cream and onion dressing, garden herbs, and a sprinkle of salt and vinegar potato chips. The main course features three pieces of Charlie's famous fried chicken and, for dessert, the decadent Campfire Pie. Two glasses of wine are available for \$25 for those seeking a wine pairing.

This offering showcases Charlie's dedication to satisfying comfort food with thoughtful, high-

quality accompaniments.

"Our Restaurant Week menu highlights the dishes that have defined the essence of Charlie's since we opened our doors a year ago," said Chef Elliot Bell, owner of Charlie's.

In Calistoga, TRUSS Restaurant + Bar at The Four Seasons offers a three-course prix fixe lunch for \$45 from Jan. 6 to Feb. 2. Served Monday through Saturday from 11 a.m. to 3 p.m., the menu includes starters like Potato Soup, Harvest Salad, or Little Gem; entrées such as the TRUSS Cheeseburger 2.0, Turkey Club, Bucatini, or Calistoga Bowl and a citrus lemon cake dessert with grapefruit curd, and toasted meringue.

Nearby, Solbar at Solage offers a \$95 per person dinner from Jan. 27 to Feb. 2. Diners will enjoy a three-course menu starting with Crudo of Hiramasa with aguachile and avocado or a Little Gem Garden Salad. For the main course, choose Sake-Marinated Black Cod with miso butter and nameko mushrooms or 48-hour Braised Beef Short Rib with broccolini and barbecue sauce. Finish with Lemon Cake with mascarpone and blueberry compote or Butterscotch Pudding with Macallan 12 caramel and toffee pearls.

Napa Valley Restaurant Month promises a flavorful journey through the entire valley, from premium ingredients to innovative menus with various price points. It's the perfect opportunity to explore the diverse dining experiences that make Napa Valley a premier destination for food and wine lovers.

For more information, go to [visitnapavalley.com/restaurant-month](https://www.visitnapavalley.com/restaurant-month).