



*A Night  
in  
Napa!*

SUNDAY  
JULY 17TH  
7 COURSES  
6:00PM

RESERVATIONS REQUIRED  
[INFO@MODERNBARN207.COM](mailto:INFO@MODERNBARN207.COM)

Local Farm Egg with Shaved Black Truffle

Purple Potato with Horseradish Creme Fraiche & Caviar

Avocado, Beet, and Lump Crab Napoleon

Creme Brulee Pork Belly

Fiery Shrimp Fra Diavolo with Squid Ink Pasta

Choice of

Filet with Cabernet Sauce with Lemon Brown Butter Scallop

Garlic Scape Mashed Potato, Herby Couscous Stuffed Eggplant Rolls

or

Prosciutto Wrapped Cod with Lemon Shallot Sabayon

Artichoke Carrot Hash

Lemon Herb Risotto

Dark Chocolate Souffle with Creme Anglaise

or

Cherries Jubilee Flambe

\*Vegetarian & GF Option Available