

MA(i)SONRY

N A P A V A L L E Y



Stews prepared locally by Chef Richard Haake

Flights & Bites A Seasonal Lunch Offering

Ma(i)sonry Napa Valley welcomes guests this winter to enjoy a delicious homemade stew served from one pot. This simple, yet comforting lunch option is served tableside in our historic 1904 stone building during the months of November-January and set among contemporary art, furnishings, and sculpture.

Upon arrival, guests are greeted with Ma(i)sonry Napa Valley Sauvignon Blanc and a tour of our current art and furnishings installation. The second floor of our charming gallery and event space is the perfect stop to enjoy a flight of limited production wines with one of the following classically prepared stews:

Please choose one stew for your event:

Coq Au Vin with pearl onions, bacon and mushrooms

Beef Stew with root vegetables

Lamb Tikka Masala with peas and carrots

Braised Pork chilies and hominy

\$30.00 per person (plus wine flight as noted below)

Vegetarians may be accommodated if known in advance

Please choose from the following flights to complete your experience:

(Wine selections in each tier rotate and vary depending on availability)

Medallion Collection “Classic” flight: \$15.00 pp

Husic Chardonnay, Uvaggio Barbera, Blackbird Vineyards Arise

Medallion Collection “Connoisseur” flight: \$25.00 pp

Renteria Pinot Noir, Juslyn Vineyards Perry’s Blend,
Blackbird Vineyards Illustration

Medallion Collection “Collector” flight: \$35.00 pp

Rivera Vineyards Cabernet Sauvignon, Tor Napa Valley Cabernet Sauvignon, Lail Vineyards J. Daniel Cuvee



Beef Stew with root vegetables shown above

A ten-person minimum is required for booking, excluding Fridays; 707-944-0889; concierge@maisonry.com