

# OLIVE & HAY

NAPA VALLEY

*large party family style menu*

Olive & Hay, has a casual yet refined Tuscan-inspired atmosphere with crisp white tiling, an open kitchen and an outdoor dining space complete with lemon trees. Locally-sourced fare gives a modern approach to rustic Italian flavors featuring dishes such as house-made porchetta, cioppino, panzanella salad, and house-made focaccia. The ever-changing menu, developed by executive sous chef Jose Mejia, reflects the best of the season's offerings and a generous selection of hand-picked, award-winning Napa Valley wines.



**JOSE MEJIA**, Executive Sous Chef

With over 10 years of experience in the food and beverage industry, Jose Mejia joined The Meritage Resort and Spa's culinary team with a passion to curate and deliver an unparalleled dining experience for guests. At the resort, Mejia serves as Olive & Hay Restaurant's executive sous chef, leading a team of culinary experts while also creating a locally-sourced menu influenced by rustic, Italian flavors.

Mejia comes prepared with leadership skills and experience from several renowned culinary destinations, including Bouchon Bistro, a Michelin Star restaurant, where he served as saucier-chef de partie and led a five chef team.

Additionally, Mejia served as sous chef of the award-winning Pump Room at Public Hotel, where he led an eight-chef team, assisted in inventory and created group menus, as well as spent time as Parkshore Grill's line cook while also designing a nightly-rotated, four-course dinner and wine pairing menu.

# OLIVE & HAY

Jose Mejia | Rachel Medeiros

*In the true italian spirit, all large party menus are served family style.  
Gluten-free bread is available upon request.*



- vegan



- vegetarian



- gluten-free

## OPZIONE 1



### House Made Focaccia

whipped "olive press" olive oil, house seasonal spice

### Big Italian Salad

romaine, radicchio, corona bean, artichoke, salami, chickpeas, pepperoncini  
market vegetable, italian dressing

### Burrata

strawberry jam, basil oil, basil seeds

## main course

### Half Roasted Chicken

orzo pasta, roasted brassicas, kale, lemon confit, chicken jus

### Rigatoni

rigatoni lamb ragu, creamy pomodoro, broccolini, solo di bruna

### Roasted Brassicas

bagna càuda sauce

### Assorted Mini Desserts



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## OPZIONE 2



### House Made Focaccia

whipped "olive press" olive oil, house seasonal spice

### Big Italian Salad

romaine, radicchio, corona bean, artichoke, salami, chickpeas, pepperoncini  
market vegetable, italian dressing

### Burrata

strawberry jam, basil oil, basil seeds

### Margherita Pizza

tomato conserva, basil, mozzarella di bufala

## main course

### Half Roasted Chicken

orzo pasta, roasted brassicas, kale, lemon confit, chicken jus

### American Wagyu New York Strip

12 oz Snake River Farms New York, hasselback potato, fiscalini cheddar mousse  
pancetta crumbs, chives, bordelaise sauce

### Roasted Brassicas

bagna càuda sauce

### Assorted Mini Desserts

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## OPZIONE 3



### House Made Focaccia

whipped "olive press" olive oil, house seasonal spice

### Big Italian Salad

romaine, radicchio, corona bean, artichoke, salami, chickpeas, pepperoncini  
market vegetable, italian dressing

### Burrata

strawberry jam, basil oil, basil seeds

### Margherita Pizza

tomato conserva, basil, mozzarella di bufala

## main course

### Half Roasted Chicken

orzo pasta, roasted brassicas, kale, lemon confit, chicken jus

### Halibut en Brodo

marble potatoes, tuscan kale, spring radishes, jalapeño, lemon herb brodo

### Roasted Bistecca Fiorentina

32 oz prime porterhouse, hasselback potato, fiscalini cheddar mousse, pancetta  
chives, bordelaise sauce

### Roasted Brassicas

bagna càuda sauce

### Assorted Mini Desserts

## RENTAL FEES

### Private Dining Room

minimum 10, maximum 28 guests

750

### Partial Buyout

minimum 10, maximum 50 guests

outside or inside

food & beverage minimum 3,500

2,500

### Full Buyout

minimum 10, maximum 150 guests

outside and inside

food & beverage minimum 9,000

6,000

## CORKAGE FEES

per bottle

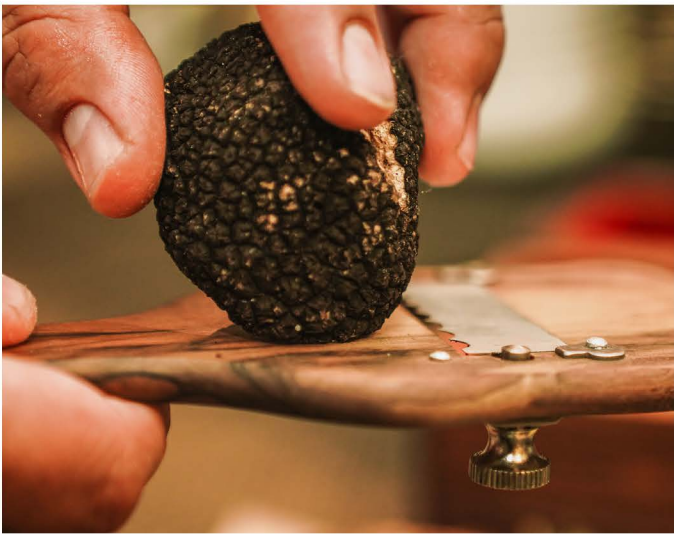
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## CUSTOM MENU

our chefs are more than  
happy to customize the menu











**THE MERITAGE**  
RESORT AND SPA®

  
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AT THE MERITAGE

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