

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.*



- 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

estate grown meyer lemon jam, sesame seeds, chives, extra virgin olive oil

main course

Half Roasted Chicken

marsala jus, pappardelle, roasted mushrooms

Rigatoni

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

Brussels Sprouts

roasted brussels sprouts, Nueskes bacon lardons maple agrodolce

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

estate grown meyer lemon jam, sesame seeds, chives, extra virgin olive oil

Margherita Pizza

tomato conserva, basil, mozzarella di buffalo

main course

Half Roasted Chicken

marsala jus, pappardelle, roasted mushrooms

American Wagyu New York Strip

hasselback potato, brûléed truffle mousse, winter truffles, bordelaise sauce

Brussels Sprouts

roasted brussels sprouts, nueskes bacon lardons maple agrodolce

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

estate grown meyer lemon jam, sesame seeds, chives, extra virgin olive oil

Margherita Pizza

tomato conserva, basil, mozzarella di buffalo

main course

Half Roasted Chicken

marsala jus, pappardelle, roasted mushrooms

Catch of the Day

seasonal inspiration

Roasted Bistecca Fiorentina

32oz prime porterhouse, hasselback potato, brûléed truffle mousse, winter truffles, bordelaise sauce

Brussels Sprouts

roasted brussels sprouts, nueske's bacon lardons maple agrodolce

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

30

CUSTOM MENU

our chefs are more than
happy to customize the menu







THE MERITAGE
RESORT AND SPA®


GRAND RESERVE
AT THE MERITAGE

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