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.

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.

JOSE MEJIA, Executive Sous Chef
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
tenbrink farm strawberry jam, sesame seed, chives, 2021 pressed olive oil

main course

Half Roasted Chicken
pastured-raised chicken, creamed corn, celery root, mustard chicken jus

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

Eggplant Parmesan
crispy eggplant, tomato conserva, parmesan mousse

Assorted Mini Desserts

80
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
tenbrink farm strawberry jam, sesame seed, chives, 2021 pressed olive oil

Margherita Pizza
tomato conserva, basil, mozzarella di buffalo

main course

Half Roasted Chicken
pastured-raised chicken, creamed corn, celery root, mustard chicken jus

New York Strip 12oz
barolo sauce, garlic and chili hasselback potato

Eggplant Parmesan
crispy eggplant, tomato conserva, parmesan mousse

Assorted Mini Desserts

95

STAY GOLDEN*
notice: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
all prices are subject to a 7.75% tax and 20% service charge. corkage fee is $3.50 per 750ml.
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
tenbrink farm strawberry jam, sesame seed, chives, 2021 pressed olive oil

Margherita Pizza
tomato conserva, basil, mozzarella di buffalo

main course

Half Roasted Chicken
pastured-raised chicken, creamed corn, celery root, mustard chicken jus

Catch of the Day
seasonal inspiration

Roasted Bistecca Florentine
32oz prime porterhouse, garlic and chili hasselback potato

Eggplant Parmesan
crispy eggplant, tomato conserva, parmesan mousse

Assorted Mini Desserts

110

STAY GOLDEN!

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**RENTAL FEES**

**Private Dining Room**  
minimum 10, maximum 28 guests  
750

**Partial Buyout**  
minimum 10, maximum 50 guests  
outside or inside  
2,500

**Full Buyout**  
minimum 10, maximum 150 guests  
outside and inside  
6,000

**CORKAGE FEES**  
per bottle  
35

**CUSTOM MENU**  
our chefs are more than happy to customize the menu