



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

executive sous chef - jose mejia | sous chef - rachel medeiros

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

S T A Y G O L D E N®

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 \$35 per 750ml.

OLIVE & HAY

executive sous chef - jose mejia | sous chef - rachel medeiros

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

S T A Y G O L D E N®

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 \$35 per 750ml.

OLIVE & HAY

executive sous chef - jose mejia | sous chef - rachel medeiros

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 Fiorentina

32oz prime porterhouse, garlic and chili hasselback potato

Eggplant Parmesan

crispy eggplant, tomato conserva, parmesan mousse

Assorted Mini Desserts

110

S T A Y G O L D E N®

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 \$35 per 750ml.

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







THE
Meritage
RESORT AND SPA®


VISTA COLLINA
RESORT

875 Bordeaux Way, Napa 94558 | OliveandHay.com | 707.251.3090