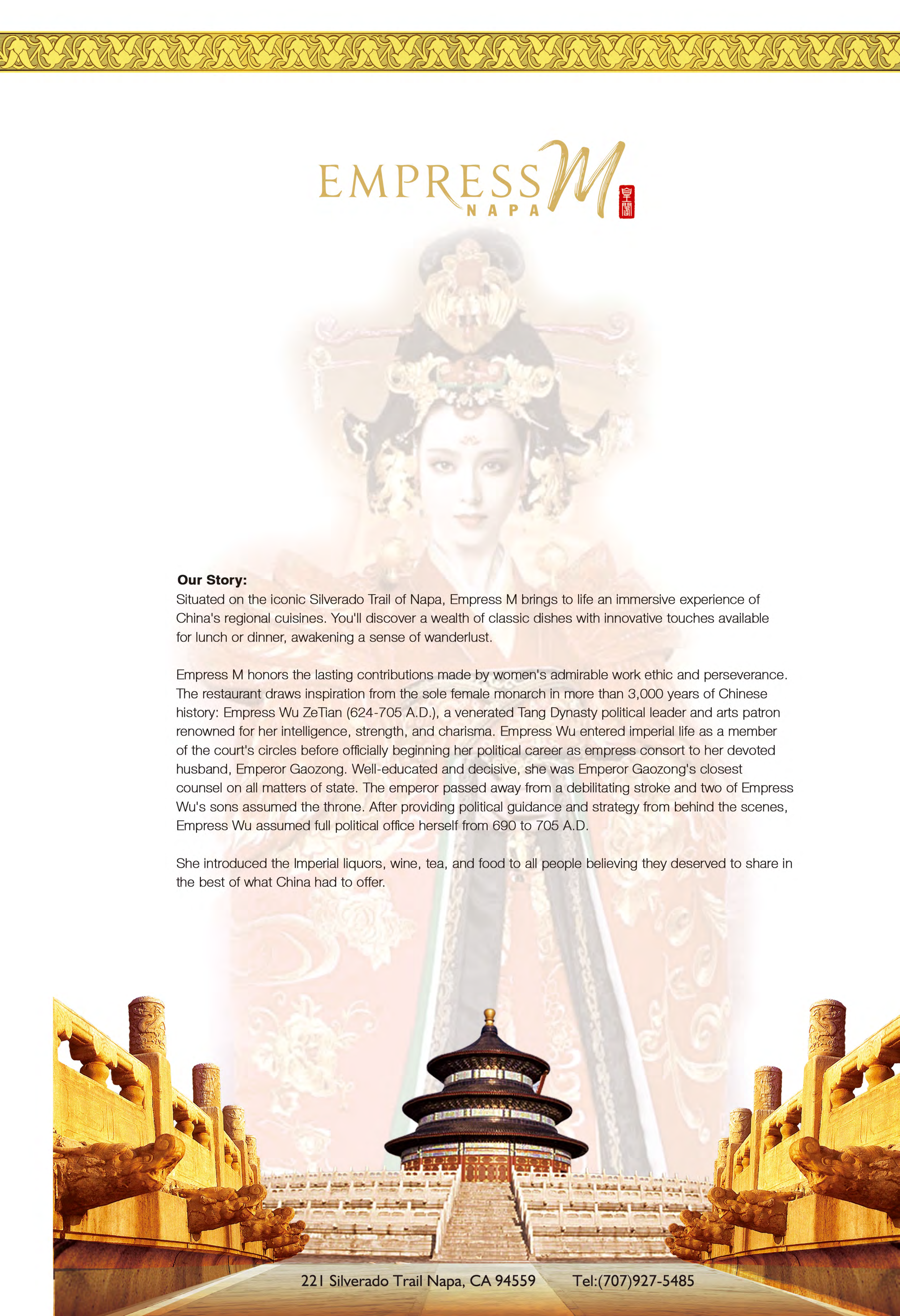
EMPRESS M
NAPA



Our Story:

Situated on the iconic Silverado Trail of Napa, Empress M brings to life an immersive experience of China's regional cuisines. You'll discover a wealth of classic dishes with innovative touches available for lunch or dinner, awakening a sense of wanderlust.

Empress M honors the lasting contributions made by women's admirable work ethic and perseverance. The restaurant draws inspiration from the sole female monarch in more than 3,000 years of Chinese history: Empress Wu ZeTian (624-705 A.D.), a venerated Tang Dynasty political leader and arts patron renowned for her intelligence, strength, and charisma. Empress Wu entered imperial life as a member of the court's circles before officially beginning her political career as empress consort to her devoted husband, Emperor Gaozong. Well-educated and decisive, she was Emperor Gaozong's closest counsel on all matters of state. The emperor passed away from a debilitating stroke and two of Empress Wu's sons assumed the throne. After providing political guidance and strategy from behind the scenes, Empress Wu assumed full political office herself from 690 to 705 A.D.

She introduced the Imperial liquors, wine, tea, and food to all people believing they deserved to share in the best of what China had to offer.

221 Silverado Trail Napa, CA 94559 Tel:(707)927-5485

Peter Huang, Executive Chef of Empress M, is renowned for his culinary skills and high standards for preparing authentic Chinese cuisine. Chef Huang has helped to establish and found a collection of award-winning restaurants, including Empress M's sister restaurant, Yue Huang in Sacramento, CA, adorned with the prestigious "Michelin Guide" rating and winner of the "Bib Gourmand Award!"

Chef Peter Huang has received multiple other awards as well, including wining the "Best Asian Food in the USA" Competition in April 2018, ranked among 391 participating restaurants and won the honor of “Top 1” best single item of Cantonese cuisine.

Chef Peter Huang is an innovative chef. He partnered and worked with Master Chef Martin Yan for multiple events. He also participated in the World of Flavors Conference hosted by the Culinary Institute of America and featured dozens of celebrity chefs from China to engage in unique exchange of menu designs and culinary techniques - proving to be a true visionary and collaborator with some of the best chefs in the world!

Chef Peter Huang believes in sourcing fresh ingredients as the seasons change, carefully adjusting the texture, temperature, and cooking time of each dish to ensure the highest level of prepared foods. Chef Huang is best known for his versatility and ability to cook unique dishes representing different regional foods of China.

Come meet Chef Peter Huang!

Appetizer
頭臺

Lettuce Wrap (3 pc)
Chicken or Plant-Based Ground "Beef", Green Beans, Bamboos Shoots, Cilantro with Plum Sauce
生菜包 **$18.95** Ⓥ OPTION

Fried Impossible Wonton (6 pc)
Impossible "Beef" and Mushroom
Ⓥ 金元寶雲吞 **$12.95**

Dim Sum Sampler (5 pc)
Har Gow, Shumai, Snow Pea Shoot, Mushroom, Spinach Dumplings
點心拼盤 **$19.95**

Shanghai Soup Dumping (8 pc)
Ground Pork with Soup, Steamed
上海小籠包 **$16.95**

Sichuan Calamari
Battered Fried with Spicy Ground Sichuan Peppercorn
椒盐鱿鱼 **$16.95**

Salt and Pepper Crispy Tofu
Ⓥ 椒盐脆豆腐 **$15.95**

Pork Potstickers (8 pc)
Pork and Cabbage
鍋貼 **$14.95**

Spicy Chicken Wings (6 pc)
Tossed in Garlic and Hot Chili Spices with Jalapeño
椒鹽雞翅 **$16.95**

Wood Ear Salad
Black and Silver Wood Ear Mushroom, Black Vinaigrette, Chili Oil and Jalapeño
Ⓥ 凉拌木耳银耳 **$14.95**

Cucumber Salad
Ⓥ 凉拌黄瓜 **$14.95**

Shanghai Spring Rolls (4 PC)
Cabbage, Carrots and Mushrooms Fried
Ⓥ 春卷 **$9.95**

Salt & Pepper String Beans
Ⓥ 椒盐四季豆 **$16.95**

Ⓥ Vegetarian Chef Special Photos for reference only!

If you have any food allergies, please let the servers know.

Soup
湯

Wor Wonton Soup
Shrimp, Pork, Chicken and Vegetables
窩雲吞湯 $20.95

Wonton Soup
雲吞湯 $16.95

Shanghai Hot & Sour Soup
Tofu, Eggs, Bamboo Shoots, Black Wood Ear, Spicy Chili Oil, White Pepper
酸辣汤 $16.95 V OPTION

Egg Flower Corn Soup
蛋花玉米湯 $15.95 V OPTION

Tofu and Seaweed Soup
V 豆腐紫菜汤 $20.95

Corn and Minced Chicken Soup
鸡茸粟米羹 $18.95

V Vegetarian Photos for reference only!

Seafood
海鮮

House Special Lobster Tail
特色龍蝦尾 $89.95
做法：姜蔥、椒鹽、避風塘
Mode: Ginger & Green Onion, Typhoon Shelter Salt & Pepper,

Steamed Scallops w/Garlic & Vermicelli
蒜蓉粉絲蒸元貝 $49.95

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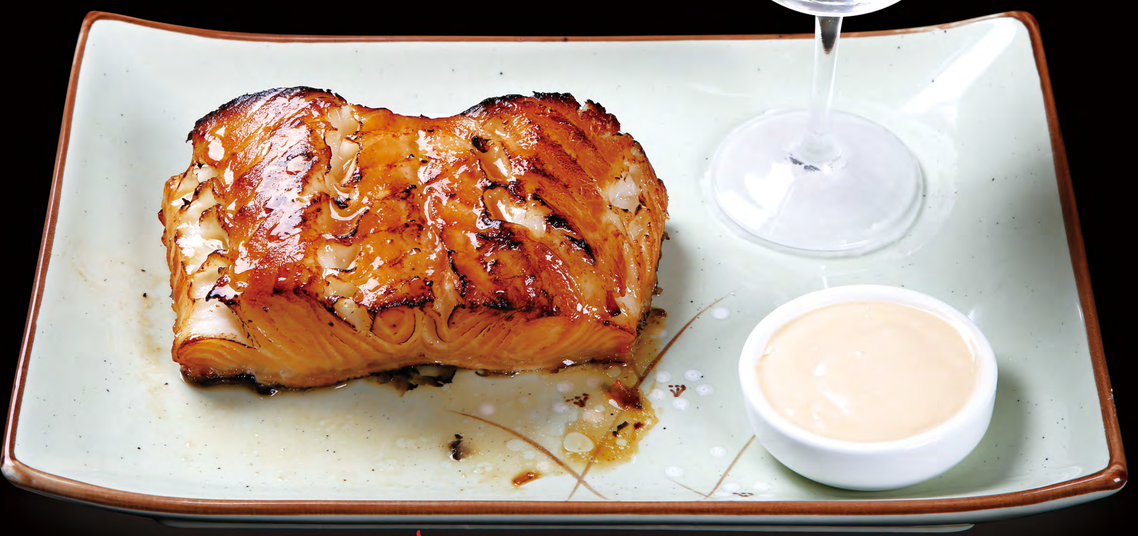
Seafood
海鮮

Kung Pao Shrimp
宮保蝦 $28.95

Crispy Walut Shrimp
核桃蝦 $28.95

Spicy Shrimp
香辣蝦 $28.95

Emperor baked Sea Bass
蜜汁焗銀鱈魚 $48.95



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Seafood
海鮮

Salt & Pepper Fish Fliet
椒盐鱼片 $28.95

Sichuan Spicy Fish
四川水煮鱼 $36.95

Crispy Flounder
幹煎龍利鱼 $32.95

Sweet & Sour Fish
松鼠鱼 $68.95

Chef Special Photos for reference only!

Chicken
雞

Kung Pao Chicken
宮保鷄 $26.95

Empress Citrus Chicken
陳皮鷄 $26.95

Mixed Vegetable w/Chicken
雜菜鷄 $26.95

Pork
豬

Salt & Pepper Pork
椒盐肉 $26.95

Hong Kong Style Sweet & Sour Pork
港式生炒肉 $26.95

Mapo Tofu w/Minced Pork
麻婆豆腐 $19.95 V OPTION

Sauteed String Beans w/Minced Pork
干煸四季豆 $19.95 V OPTION

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Beef & Lamb
牛、羊

Australia Rack Of Lamb
w/Cumin Honey Sauce
煎焗羊架 $42.95

Black Pepper
Ribeye Steak & Scallop
黑椒带子牛柳粒 $48.95

Broccoli Beef
西蘭牛 $28.95

Ginger Onion Beef
薑葱牛 $28.95

Mongolian Beef
蒙古牛 $28.95

Ribeye Steak
w/Chinese Broccoli
一度牛柳 $38.95

Chef Special Photos for reference only!

Duck
鴨

Peking Roast Duck
北京烤鴨
Half $45 Whole $75

Chef Special Photos for reference only!

Clay Pot
煲

Eggplant & String Bean w/Minced Pork
茄子燜四季豆 **$28.95**
V OPTION

Satay Seafood w/Vermicelli
沙爹海鮮粉丝煲 **$36.95**

Black Pepper Beef Short-Ribs
黑椒牛仔骨 **$36.95**

Chengdu Eggplant w/Minced Pork
鱼香茄子 **$20.95** V OPTION

Classic Curry Beef Brisket w/Potato
港式咖喱牛腩 **$48.95**

Braised Tofu w/Fish Fillet
紅燒斑魚煲 **$28.95**

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Greens
蔬菜

V Chinese Broccoli w/Oyster Sauce
蠔油芥蘭 $21.95

V Sauteed Chinese Broccoli w/Garlic
芥蘭 $21.95

V Sauteed Broccoli w/Garlic
西蘭花 $18.95

V Sauteed String Beans w/Garlic
四季豆 $18.95

V Boy Choy w/Shitake Mushrooms
冬菇白菜 $19.95

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Rice & Noodle
麵、飯

Nanyang Pineapple Seafood Fried Rice
海鮮菠萝炒飯 $38.95

Dan Dan Noolde w/Minced Pork
担担面 $23.95 V OPTION

Sticky Rice w/Chinese Sausage
腊味糯米飯 $23.95

Country Style Rice Noodle
(Chicken, Shrimp & Eggs w/Veg)
家鄉炒米粉 $24.95 V OPTION

Yangzhou Fried Rice
扬州炒飯 $16.95
V OPTION

Chicken or Pork	+$3.00
Beef or Shrimp	+$6.00
Combo	+$9.00

Chow Fun
炒河粉 $19.95
V OPTION

Chicken or Pork	+$3.00
Beef or Shrimp	+$6.00
Combo	+$9.00

Suzhou Chow Mein
蘇州炒麵 $16.95
V OPTION

Chicken or Pork	+$3.00
Beef or Shrimp	+$6.00
Combo	+$9.00

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Desserts
甜品

Sesame Balls (3pc)
芝麻球 **$8.95**

Egg Custard Tarts (3pc)
蛋撻 **$8.95**

Banana Cream Pie
香蕉派 **$11.95**

EMPRESS NAPA 皇閣

Empress Vineyards sits right between the renowned Coombsville and Los Carneros AVAs, it looks over the San Pablo Bay straight at the Golden Gate and the Pacific Ocean. The rocky soil and western exposure drives ripening, but the cool climate maintains freshness and acidity. The vineyard is a rare find in Napa Valley that enjoy Burgundy and Bordeaux Terrain characters, Pinot Noir Clone 777 , Cabinet Sauvignon Clone 4 and 7 find their home here.

CABERNET SAUVIGNON

PINOT NOIR

ROSE OF PINOT NOIR