

**kitchen door**  
A TODD HUMPHRIES RESTAURANT

NAPA VALLEY *life*  
MAGAZINE



## Kitchen Door

After much anticipation, Todd Humphries' new Kitchen Door location on First Street opened its doors. Guests are greeted with the familiar warm ambiance and kitchen-focused design local patrons came to adore at their prior Oxbow location. The new space offers indoor and outdoor seating, with a 21-seat bar serving as the restaurant's central point. The menu includes many carry-over favorites such as the beloved Cream of Mushroom soup, Korean Style Ribs, and flatbread pizzas, along with some fun new items such as the Daly Fish a la Plancha, the Akaushi NY Strip Steak, and Vietnamese "Bun Chay" Lettuce Cups. The latest wine list has expanded in size but is still approachable in selection. *Open Mon – Fri and Sunday for lunch and dinner, 11:30am – 9:00pm and Saturdays until 10:00pm.*

**FOR MORE INFORMATION:** 1300 First St., # 272, Napa // [www.kitchendoornapa.com](http://www.kitchendoornapa.com)



### KITCHEN DOOR

After a year of hiatus, Kitchen Door reopened its new location on First Street in downtown Napa. The restaurant, a locals' and visitors' favorite since Co-Founders Chef Todd Humphries and Richard Miyashiro opened its original Oxbow location in 2011, offers seasonally inspired dishes with global flavors served in a family-friendly atmosphere. The new space also features the addition of a cocktail program with both indoor and outdoor seating. Along with the glass-enclosed kitchen, the beautifully designed bar with 21 seats is the restaurant's focal point, welcoming guests to gather and share spirits-based craft cocktails, local wines from an expanded menu, and beer selections as part of a highly curated beverage list. For loyalists, the original menu from the Oxbow location has remained intact, including the beloved Kitchen Door Mushroom Soup, the Bahn Mi Sandwich made with duck confit, bean sprouts, and pickled vegetables, and the Korean Style Short Ribs with mushroom fried rice, as well as the wood-fired pizzas (baked in a new Mugnaini pizza oven.)

According to General Manager Tim Sebersson, the new menu is still evolving, but standouts include the Vietnamese 'Bun Chay' Lettuce Cups with bean thread noodles, a daily fresh catch a la Plancha, and an Akaushi NY Strip Steak served with shallot tarragon relish and a wedge salad with blue cheese and bacon. For dessert, The Candy Cap Mushroom Bread Pudding is still a crowd-pleaser, as is the local House Made Straus Family Creamery Ice Cream and Churros dipped in spiced chocolate sauce.

1300 First St., Napa // [www.kitchendoornapa.com](http://www.kitchendoornapa.com)

### OSHA THAI

San Francisco-based Osha Thai launched its newest location in downtown Napa in early Spring. The much-anticipated restaurant, located in the prior Mango on Main site on Main Street, is led by Executive Chef Lalita Souksamlane and touts an authentic "Easts Meets West" dining experience. The menu includes favorites from Osha San Francisco, such