



# OLIVE & HAY

NAPA VALLEY

## POSITIONING

Olive and Hay is the perfect blend of two famed culinary destinations. Here, local ingredients meet the farm-to-table experience of Napa—a combination that centers around the journey of each ingredient, fusing homemade and homegrown, modern and classic, innovative and traditional Italian cuisine. The feel is casual yet refined, while incorporating rustic accents but providing a modern approach on wine country cuisine.

Settle in and relax as the informal vibe creates an inviting atmosphere of enjoyment and connection. At Olive & Hay, you're free to focus on what's important to you: cuisine prepared by chefs honoring past generations, the al fresco dining experience, an award-winning Napa and Sonoma Valley wine list, or simply the company sharing your table. This is a place to take your time, to savor what matters most.

## CONSTRUCTION

December 2019 through January 2020

## GRAND OPENING

Mid January 2020

## VISION

A modern bistro fused with fresh-from-the-farm California ingredients, the décor of OLIVE & HAY will feature a neutral, light color palette with pops of drama achieved through the use of lush green plants, mixed metals, leathers and black. A mix of marble and wood tabletops, along with brasserie-style chairs, will enhance the aesthetic. Large expansive windows look out upon the al fresco dining patio, surrounded by lush greenery. The exhibition kitchen—including a traditional pizza oven—is the star, and an oversized chalkboard menu will showcase the specialty gourmet and exotic pizzas of the day. The “alcove,” with its beautiful wraparound atrium and large farmstead table, will offer the perfect space for larger parties to celebrate.

Delivering a special touch for each guest who will dine with us. These are designed to surprise and delight, leaving a lasting memory that lingers long after the meal.

