Wine Train Offers New Package with BBQ Menu

Chef Kelly breaks out the MacDaddy ribs and sausages for a barbecue twist on Napa Valley gourmet.

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(NAPA, CA) Just in time for National Barbecue Month, the Napa Valley Wine Train has launched a new ride-and-dine package that focuses more on the flavor and finger-licking fun of barbecue. Known for his great gourmet cuisine, Executive Chef Kelly Macdonald is excited about delivering this new menu just in time for summer.

"I have offered these ribs before as a special on our regular gourmet menu, and they are huge hits. I am really excited to be able to highlight this food, now in its own car and with its own menu," Chef Kelly said.

"It is still the classy, gourmet Wine Train food, but with simple grill flavors. The smell of barbecue is so comforting, it brings you back to back yard cookouts with Mom and Dad. Just this time, the backyard is the wonderful vineyard views of Napa Valley."

Chef's new menu is paired with a completely new experience in the western-themed Silverado Car. With this package, guests are treated to a multiple course meal, as well as their choice of one glass of Wine Train private label wine, or beer.

Each of the authentic rail cars on the Wine Train have been refurbished with an eye toward historic veracity. The Silverado Car retains the original open air feel of rail travel in the 1920s, and is the only car in the Wine Train fleet that was not restored with air conditioning. The western-themed decor adds to the alfresco flair.

Train fare, gourmet BBQ meal, one glass of wine or beer: $89. May through October.
http://winetrain.com/lunch/silverado

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Images available upon request
winetrain.com

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The Napa Valley Wine Train is a one of Napa's most distinctive restaurants. Enjoy wine tours, wine tasting and great dining aboard meticulously restored antique rail cars during a leisurely 3-hour journey through the beautiful vineyards of Napa Valley.