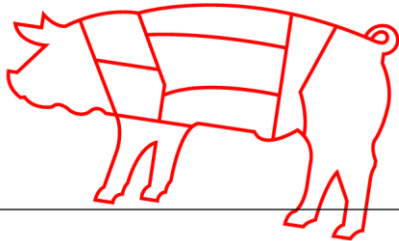


<b>Dinner</b>							
24 December 2024							
mon.	tue. <del>X</del>	wed.	thur.	fri.	sat.	sun.	

**Salad of County Line Baby Chicories**

winter citrus, fennel, croutons, avocado  
feta, pinenuts, citrus vinaigrette

(+)

**Regiis Ova Siberian Caviar**

kendall farms creme fraiche, chives  
potato chips  
\$80 addition

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**Rosewood Gold Wagyu  
Roasted NY Striploin**

truffle whipped potatoes, broccolini  
sauce perigourdine

(+)

**Pan Seared Sea Scallops**

confit leeks, hen of the woods mushrooms  
buerre blanc  
\$ market price

menu additions are subject to availability

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**Cypress Grove Midnight Moon**

marshalls farms honey, parkerhouse rolls

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**Flourless Chocolate Cake**

k+m chocolate sauce, vanilla ice cream

*\$85 per person*

6476 Washington St., Yountville, Ca 94599, tel 707-944-2487, fax 707-944-2275

\*thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. please note peanut oil is commonly used in our kitchen.