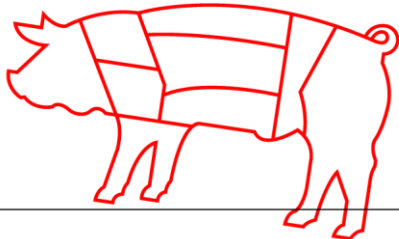


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|------------------|-----------------|------|-------|------|------|------|--|
| Dinner | | | | | | |  |
| 31 December 2024 | | | | | | | |
| mon. | tue. | wed. | thur. | fri. | sat. | sun. | |

County Line Lettuce Salad

avocado, winter citrus, brioche croutons, fennel
pecorino romano, perigord truffle vinaigrette

(+)

Regiis Ova Siberian Caviar

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

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Roasted Prime Rib

creamed spinach, whipped potatoes
sauce perigourdine, horseradish

(+)

Pan Seared Sea Scallops

swiss chard subric, trumpet mushrooms, pearl onions
regiis ova caviar buerre blanc
\$ market price

menu additions are subject to availability

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Charcuterie Board

proscuitto di parma, artisanal cheeses
looney bin crackers, seasonal jam, pickles

~

Baked Alaska

\$125 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.