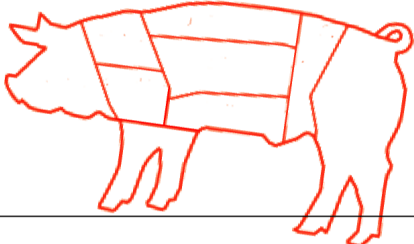


Dinner					
01 October 2026					
mon.	thurs X	fri.	sat.	sun.	

Rancho Gordo Midnight Bean Salad

tfl garden tomatoes, brentwood corn, radishes, garden spinach
pine nuts, basil pesto

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Grilled Flat Iron Steak

red garnet yam puree, roasted onions, mushrooms
piquillo peppers, sungold coulis

(+)

Cornmeal Crusted Gulf Shrimp

sweet chili aioli, avocado puree, pickled green tomatoes

\$32 addition

menu additions are subject to availability

~

Shooting Star Sagittarius

pain de campagne, seasonal condiment

~

Blueberry Cobbler

vanilla ice cream, brown butter

\$69 menu

(+)

\$55/\$75 wine

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.