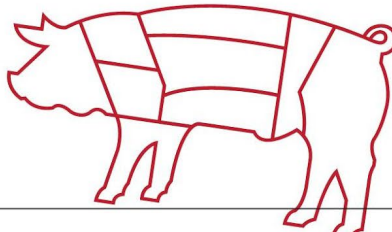


Lunch					
10 October 2026					
mon.	thu.	fri.	sat.	sun.	

Roasted Beet & Citrus Salad

belgian endive, arugula, pomegranates, walnuts, red onions
blood orange vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with 1oz regis ova ossetra caviar

~

Salmon Creek Farms Grilled Pork Chop

roasted tfl garden vegetables, pumpkin seeds
charred eggplant bouillon

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Vanilla Bean Panna Cotta

raspberry coulis, oat and almond streusel, lime zest

(+)

Cheeseboard

sour cherry jam, grilled bread

\$20 addition

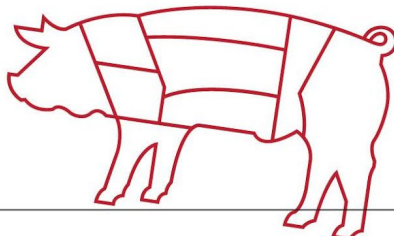
\$59 menu

(+)

\$45 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. please note peanut oil is commonly used in our kitchen.

Dinner					
10 October 2026					
mon.	thu.	fri.	sat.	sun.	

Citrus and Roasted Beets

radicchio, arugula, red onions, pomegranates, toasted walnuts
blood orange vin

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$99 with 1oz regiis ova ossetra caviar

~

Salmon Creek Farms Pork Chops

brown butter roasted carrots, toasted pumpkin seeds,
charred eggplant bouillon

(+)

Prince Edward Island Mussels

grilled bread, garden chard, cilantro shoots, tomatillo salsa

\$30 addition

menu additions are subject to availability

~

Fiscalinni

rosemary focaccia

~

Panna Cotta

raspberry coulis, oats and almond crumble, lime zest

\$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.