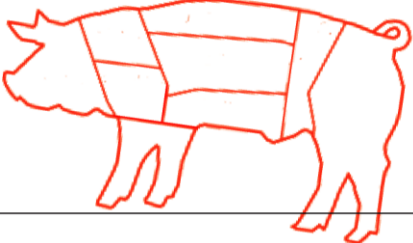


<b>Dinner</b>					
12 March 2026					
mon.	thur. <del>X</del>	fri.	sat.	sun.	

**Garden Chicories Salad**

oranges, celery, arugula  
walnuts, citrus vinaigrette

(+)

**French Onion Dip & Kettle Chips**

\$24 addition

\$74 with regis ova ossetra caviar

~

**Grilled Chicken Piccata**

roasted cauliflower, capers  
lemon orzo, parsley

(+)

**Crispy Calamari**

preserved aji amarillo condiment, lime, garden cilantro

\$28 addition

menu additions are subject to availability

~

**Cave Aged Comte**

pretzel and whole grain mustard

~

**Lemon Posset**

shortbread cookie

\$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.