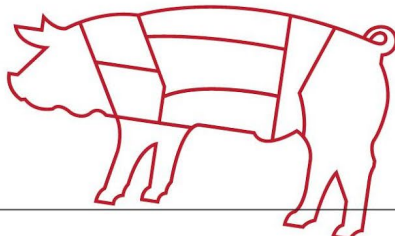


Lunch					
12 September 2026					
mon.	thu.	fri.	sat.	sun.	

Little Gem Salad

garden tomatoes, parmesan, piquillo peppers
pepitas, arugula, italian dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

~

Roasted Salmon Creek Farms Pork Loin

rancho gordo piquito bean ragout
brentwood corn and shishito peppers
salsa verde

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Raspberry Parfait

toasted meringue, lemon gems, graham cracker

(+)

Cheeseboard

red pepper jelly, griddled 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 animl 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

12 September 2026

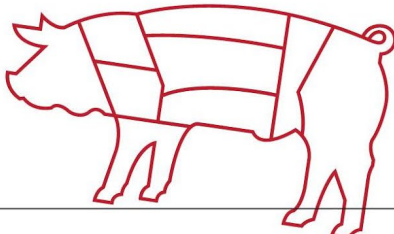
mon.

thu.

fri.

~~sat.~~

sun.



Little Gem Salad

cherry tomatoes, parmesan, piquillo peppers, toasted pepitas
arugula, italian dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Salmon Creek Farms Pork Loin

rancho gordo pinquito bean ragout,
roasted corn, shishito peppers
salsa verde

(+)

Steak Hash

potatoes, roasted peppers, caramelized onions, tomato coulis

\$36 addition

menu additions are subject to availability

~

Somerdale Cooper's Hill Cheddar

rosemary focaccia, red pepper jelly

~

Panna Cotta

strawberry, toasted hazelnut crumble, basil

\$69 menu

(+)

\$55/\$75 wine