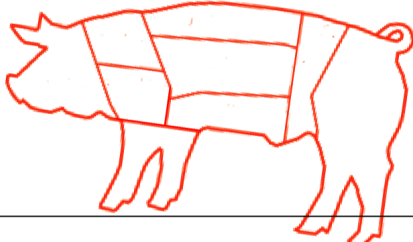


Dinner					
13 August 2026					
mon.	thurs X	fri.	sat.	sun.	

TFL Garden Tomato Salad

burrata, prosciutto, frisee & arugula, croutons
basil puree

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Pork Chop from Salmon Creek Farms

couscous, cucumber, dill, shaved fennel salad
crushed caper nage

(+)

Catalan Beef Stew

garden potatoes, fennel, olives, sofrito

\$32 addition

menu additions are subject to availability

~

Cheeseboard

rosemary foccacia, seasonal condiments

~

Mango Pavlova

coconut cream

\$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.