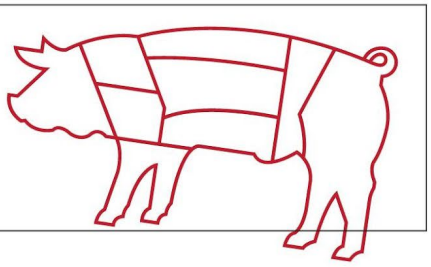
Dinner

16 November 2026

mon. thu. fri. sat. sun.



Winter Chicory Salad
red grapes, candied walnuts, pomegranate, fines herbs
laura chanel goat cheese, citrus vinaigrette

(+)

French Onion Dip & Kettle Chips
$24 addition
$74 with regiis ova ossetra caviar

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Buttermilk Fried Chicken
mac and cheese, buttered breadcrumbs, roasted rainbow carrots

(+)

Grilled Skirt Steak
yukon gold potato puree, maple glazed brussels sprouts, sauce bordelaise
$42 addition

menu additions are subject to availability

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Cheeseboard
grilled fruit bread, sour cherry chili jam

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Tres Leches Cake
dulce de leche, cinnamon ice 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.