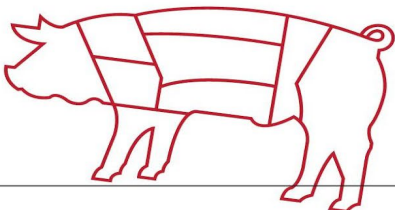


Lunch					
17 October 2026					
mon.	thu.	fri.	~~sat.~~	sun.	

Mixed Chicory Salad

k&j orchards pink lady apples, walnuts, fines herbes
garden mint, creamy peppercorn dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Salmon Creek Farms Grilled Pork Chop

sauteed carrots & brussels sprouts, brown butter egg noodles
whole grain mustard cream

(+)

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

17 October 2026

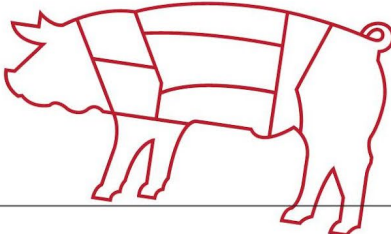
mon.

thu.

fri.

~~sat.~~

sun.



Mixed Chicory Salad

k&j orchards pink lady apples, persimmons, toasted walnuts, garden mint
creamy peppercorn dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition
\$74 with regiis ova ossetra caviar

~

Grilled Pork Chop from Salmon Creek Farms

red wine braised garden cabbage, roasted brussels sprouts, crispy shallots
whole grain mustard butter

(+)

Grilled Flat Iron Steak

roasted garnet yam, caramelized onions, sweetie drops peppers
romesco sauce

\$42 price

menu additions are subject to availability

~

Milton Creamery Prairie Breeze White Cheddar

golden raisins compote, rosemary focaccia

~

Vanilla Bean Panna Cotta

raspberry coulis, oat & almond crumble

\$69 menu

(+)

\$55/\$75 wine