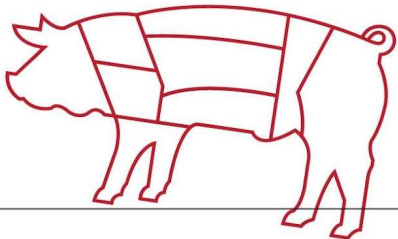


Lunch					
18 April 2026					
mon.	thu.	fri.	sat. X	sun.	

Yukon Potato Salad

cucumbers, pickled red onions
hobbs' bacon, frisee, parmesan dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

(+)

\$74 with regis ova ossetra caviar

(+)

Cheeseboard

blueberry jam, looney bin crackers

\$20 addition

~

Grilled Snake River Farms Hanger Steak

spring vegetable risotto, pickled ramp gastrique

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

K+M Chocolate Pudding

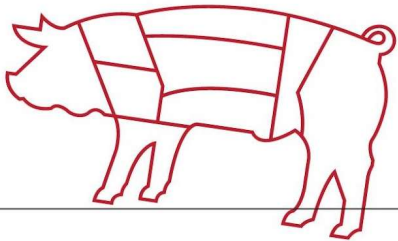
tco crumble, chantilly

\$59 menu

(+)

\$45 wine

Dinner				
mon.	thu.	fri.	sat. X	sun.



Yukon Potato Salad

cucumbers, pickled red onions
hobbs' bacon, frisee, parmesan dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

~

Grilled Snake River Farm's Hanger Steak

spring vegetable risotto, pickled ramp gastrique

(+)

Grilled Gulf Shrimp

basmati rice, coconut curry, cilantro, herb pistou

\$32 addition

menu additions are subject to availability

~

Point Reyes Blue

granny smith apple chutney, hazelnuts, baguette

~

Panna Cotta

blueberry coulis, oat streusel
garden mint

\$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. please note peanut oil is commonly used in our kitchen.