

Brunch

18 October 2026

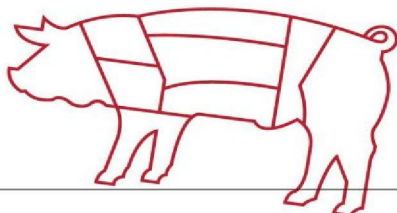
mon.

thu.

fri.

sat.

sun.~~X~~



## Ad Hoc Bloody Mary

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## Mimosa

## Chopped Salad

brentwood white corn, pickled red onions  
cilantro, cotija, cucumbers, chili lime salt  
buttermilk dressing

(+)

## French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

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## Buttermilk Fried Chicken & Waffles

maple syrup, hoc sauce gravy

(+)

## Braised Short Rib Chilaquiles

salsa verde, sour cream, sunny side up hen egg  
garden radishes, cilantro

\$30 addition

menu additions are subject to availability

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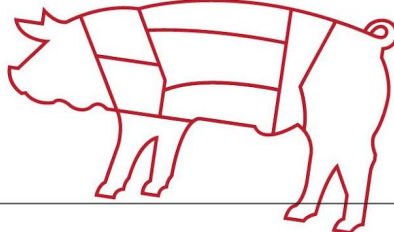
## Coffee Cake

whipped creme fraiche, apple cider caramel  
cinnamon streusel

\$59 menu

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.

|                 |      |      |      |                   |                                                                                    |
|-----------------|------|------|------|-------------------|------------------------------------------------------------------------------------|
| Dinner          |      |      |      |                   |  |
| 18 October 2026 |      |      |      |                   |                                                                                    |
| mon.            | thu. | fri. | sat. | sun. <del>X</del> |                                                                                    |

### Roasted Beet & Citrus Salad

k&j orchards asian pears, citrus supremes, arugula, candied pecans  
pomegranates, fines herbs, blood orange vinaigrette

(+)

### French Onion Dip & Kettle Chips

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

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### Grilled New York Steak Roast

roasted broccoli, pommes puree, whiskey peppercorn sauce

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### Seared Hokkaido Scallops

butternut squash puree, tokyo turnips, crispy sage, brown butter  
\$52 addition

menu additions are subject to availability

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### Cowgirl Creamery Red Hawk Triple Cream

spiced apple condiment, rosemary focaccia

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### Sunday Sundae

chocolate, strawberry & bourbon caramel sauces, toasted pearson farms  
pecans, whipped cream

\$69 menu

(+)

\$55/\$75 wine