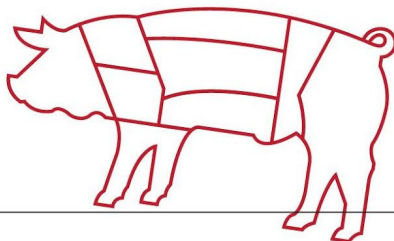


Lunch					
2 October 2026					
mon.	thu.	fri.	sat.	sun.	

Fuyu Persimmon Salad

chicories, pecans, arugula, blood orange
sherry vinegar

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

~

Braised Double 'R' Ranch Short Rib

orzo pasta, roasted mushrooms, parsley
creamy marsala sauce

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Pink Lady Apple Cobbler

vanilla ice cream, bourbon caramel

(+)

Cheeseboard

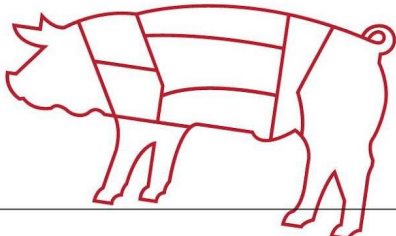
seasonal accoutrements

\$20 addition

\$59 menu

(+)

\$45 wine

Dinner					
2 October 2026					
mon.	thu.	fri.	sat.	sun.	
					

Fuyu Persimmon Salad

chicories, pecans, arugula, blood orange, blue cheese
sherry vinegar

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Braised Double 'R' Ranch Short Rib

orzo pasta, roasted mushrooms, parsley
creamy marsala sauce

(+)

Pan Seared Branzino

sungold coulis, tabbouleh

\$32 addition

menu additions are subject to availability

~

Coopers Hill Cheddar

fig jam, griddled baguette

~

Smores Pot De Crème

toasted meringue, graham cracker crumble

\$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 uncooked.