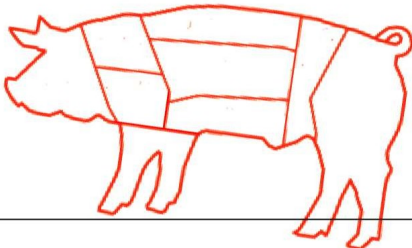


Dinner					
20 August 2026					
mon.	thurs X	fri.	sat.	sun.	

Green Bean and Fig Salad

garden potatoes, toasted walnuts, parsley
balsamic vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

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Marinated Double 'R' Ranch Skirt Steak

brentwood yellow corn, pinto beans, chimichurri

(+)

Gulf Shrimp

spicy tomato sauce, grilled bread, lemon

\$32 addition

menu additions are subject to availability

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Mt. Tam

peach chutney

~

Cherry Pavlova

sour cherry sorbet, 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.