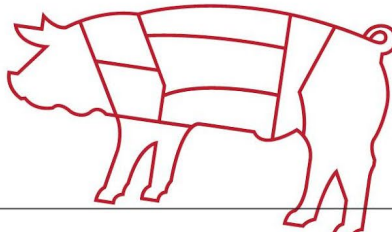


Lunch					
24 October 2026					
mon.	thu.	fri.	~~sat.~~	sun.	

TFL Garden Tomato Salad

mozzarella, pine nuts, arugula
cucumbers, basil pesto

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Salmon Creek Farms Grilled Pork Chop

rancho gordo pinquito bean ragout, carmen peppers
salsa verde

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

K+M Chocolate Pot de Creme

toasted meringue, graham cracker crumble

(+)

Cheeseboard

golden raisin jam, grilled bread

\$20 addition

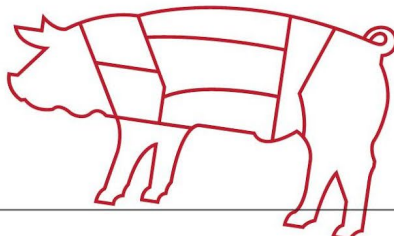
\$59 menu

(+)

\$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					
24 October 2026					
mon.	thu.	fri.	~~sat.~~	sun.	

TFL Garden Tomatoes

mozzarella, toasted pinenuts, cucumbers, fresh basil, garden basil pesto

(+)

French Onion Dip & Kettle Chip

\$24 in addition

\$74 with regiis ova ossetra caviar

~

Grilled Salmon Creek Farms Pork Chop

pinquito bean ragout, piquillo peppers, garden swiss chard, salsa verde

(+)

Pan Seared Flat Iron Steak

beef fat fried russet potato wedges, parsley, roasted broccoli, bearnaise

\$46 in addition

menu additions are subject to availability

~

Farmstead Fiscalini Cheddar

perssimons, rosemary foccacia

~

Panna Cotta

raspberry coulis garden mint

\$69 menu

(+)

\$55/\$75 wine