

Dinner

24 September 2026

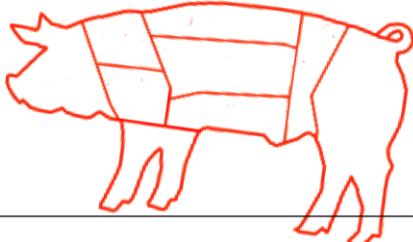
mon.

thurs~~X~~

fri.

sat.

sun.



Mix Green and Arugula Salad

k&j orchards apples, toasted walnuts
young turnips, sherry vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

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Salmon Creek Farms Pork Loin

hobbs' bacon crumble, roasted carrots, dill
creamy polenta, crushed caper emulsion

(+)

Maine Lobster Sandwich

toasted bouchon bakery brioche bun,
celery hearts, pickled red onions
\$ 48

menu additions are subject to availability

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Cypress Grove Chevre Humboldt Fog

marshal farms honey, dried fruit bread

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Pomegranate Parfait

pistachio brittle, chantilly

\$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.