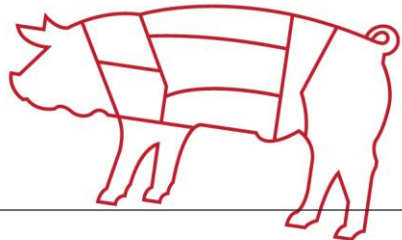


Lunch				
25 April 2025				
mon.	thu.	<del>fri.</del>	sat.	sun.



### Arugula Salad

roasted beets, candied walnuts  
radishes, whipped blue cheese  
balsamic vinaigrette

(+)

### Regis Ova Siberian Caviar

kendall farms creme fraiche, chives  
potato chips  
\$90 addition

(+)

### Cheeseboard

orange marmalade, pickled asparagus  
griddled bread  
\$20 addition

~

### Grilled Pork Porterhouse

whipped potatoes, delta asparagus & forest mushrooms  
bearnaise

(+)

### Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

### Passionfruit Posset

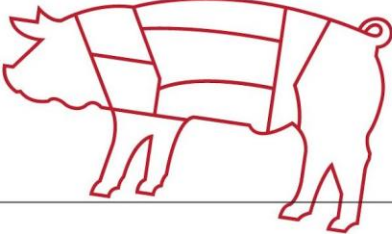
shortbread crumble, chantilly

\$56 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.

<b>Dinner</b>					
25 April 2025					
mon.	thu.	fr. <del>x</del>	sat.	sun.	

**Arugula Salad**

roasted beets, whipped blue cheese, candied walnuts  
radishes, balsamic vinaigrette

(+)

**Regis Ova Siberian Caviar**

kendall farms creme fraiche, chives  
potato chips  
\$90 addition

~

**Grilled Pork Porterhouse**

whipped potatoes, delta asparagus & forest mushrooms  
bearnaise

(+)

**Buttermilk Fried Chicken**

\$32 addition

menu additions are subject to availability

~

**Cypress Grove Lamb Chopper**

hot mustard, cornichons, toasted baguette

~

**Passionfruit Posset**

shortbread crumble, chantilly

\$69 menu

(+)

\$55/\$75 wine

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