

Brunch

25 October 2026

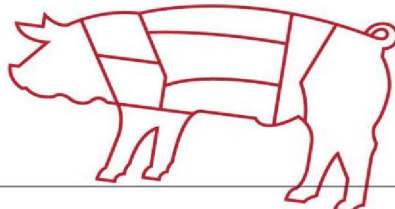
mon.

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sat.

~~sun.~~



Ad Hoc Bloody Mary

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Mimosa

\$16

Citrus Salad

arugula, red onions, brokaw avocado, garden radishes
lemon infused olive oil

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

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Buttermilk Fried Chicken & Waffles

maple syrup, hoc sauce gravy

(+)

Braised Short Rib Chilaquiles

sour cream, sunny side up hen egg
garden radishes, cilantro

\$30 addition

menu additions are subject to availability

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Raspberry Panna Cotta

shortbread crumble, garden sorrel

\$59 menu

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.

Dinner

25 October 2026

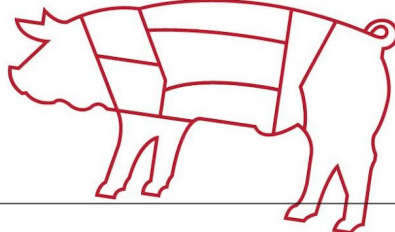
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Little Gem Lettuce

shaved carrots, radishes, garden sprouts, pickled red onions
toasted pumpkin seeds, sherry vinaigrette

(+)

French Onion Dip & Kettle Chip

\$24 addition

\$74 with regiis ova ossetra caviar

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Roasted Double R Ranch New York Steak

beef fat potatoes, roasted broccoli, crispy shallots, parsley
caramalized onion au jus

(+)

Pan Seared Hokkaido Scallops

charred garden peppers, japanese cucumbers, cilantro
roasted eggplant bouillon

\$56 addition

menu additions are subject to availability

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Abbaye de Beloc

rosemary focaccia, seasonal condiment

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Sunday Sundae

chocolate, strawberry & bourbon caramel sauces, toasted pearson farms
pecans, whipped cream

\$69 menu

(+)

\$55/\$75 wine