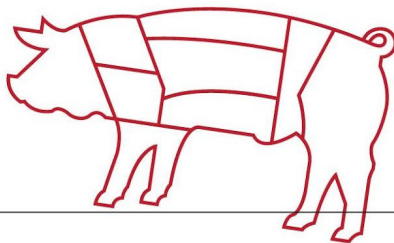


Lunch					
25 September 2026					
mon.	thu.	fri.	sat.	sun.	

Rancho Gordo Midnight Beans

brentwood yellow corn, chicories, garden tomatoes, cilantro
 brokaw avocado, buttermilk dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Grilled Salmon Creek Farms Pork Chop

roasted broccolini, crispy shallots, red garnet yam puree

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Pomegranate Parfait

pistachio brittle, chantilly

(+)

Cheeseboard

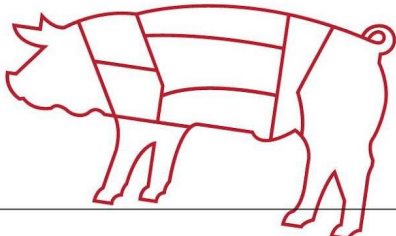
seasonal accoutrements

\$20 addition

\$59 menu

(+)

\$45 wine

Dinner					
25 September 2026					
mon.	thu.	fri.	sat.	sun.	

Rancho Gordo Midnight Beans

charred brentwood yellow corn, chicories, tomatoes, cilantro
brokaw avocado, buttermilk dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Grilled Pork Chops from Salmon Creek Farms

roasted broccolini, crispy shallots, red garnet yam puree
whole grain mustard

(+)

Pan Seared Branzino

grapefruit, roasted turnips, rainbow quinoa
citrus burr blanc

\$ 32 addition

menu additions are subject to availability

~

Cave Aged Comte

cornichons griddled baguette

~

Sticky Toffee Pudding

vanilla ice cream

\$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 uncooked.