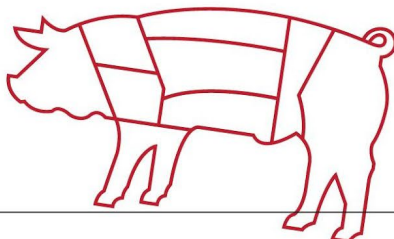


Lunch					
31 July 2026					
mon.	thu.	fri. X	sat.	sun.	

Roasted Beet Salad

grapefruit, laura chenal goat cheese, frisee, arugula
croutons, citrus vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

(+)

Cheeseboard

seasonal accoutrements

\$20 addition

~

Grilled Flank Steak

cornbread stuffing, green beans

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

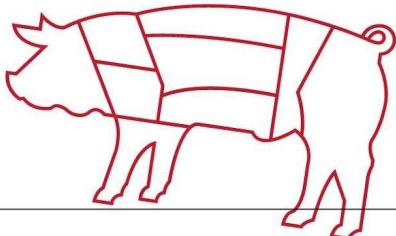
Mango Sorbet

coconut cream, makrut oil

\$59 menu

(+)

\$45 wine

Dinner					
31 July 2026					
mon.	thu.	fri.	sat.	sun.	

Beet Salad

grapefruit, plums, goat cheese, arugula, frisee, croutons
citrus vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Roasted Chicken Thighs

cornbread stuffing, green beans, chicken jus

(+)

Flank Steak

braised bell peppers, basmati rice, chives, seared squash

\$42 addition

menu additions are subject to availability

~

Somerdale Cooper's Hill

pepper jelly, rosemary focaccia

~

Peach Panna Cotta

shortbread

\$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.