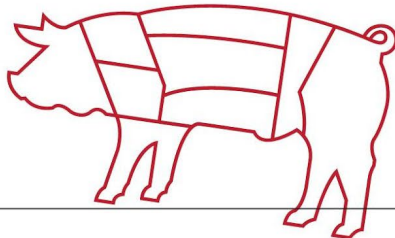


Lunch					
31 October 2026					
mon.	thu.	fri.	sat.	sun.	

Chopped Romaine Salad

proscuitto, candied walnuts, tarragon
celery, garden herbs, grape vinaigrette

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Grilled Flat Iron Steak

rancho gordo midnight black bean ragout, carmen peppers
piquillo pepper coulis

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Vanilla Bean Panna Cotta

mandarin, brown butter pecan crunch
garden sorrel

(+)

Cheeseboard

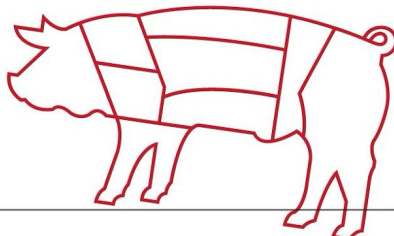
seasonal accompaniments

\$20 addition

\$59 menu

(+)

\$45 wine

Dinner					
31 October 2026					
mon.	thu.	fri.	sat. X	sun.	

Salad Rouge

sliced radishes, winter chicories, toasted walnuts
pomegranates, spiced apple dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition
\$74 with regiis ova ossetra caviar

~

Charred Snake River Farms Flat Iron Steak

garden pumpkin puree, pan seared broccolini
rancho gordo midnight black beans, steak sauce

(+)

Pan Seared Liberty Farm Pekin Duck

creamed garden spinach, roasted carrots, blood orange emulsion
\$46 in addition

~

Marin French Petite Boo

grissinis, almonds

~

Sour Cherry Mousse

toasted pistachios, sugar shards

\$90 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.