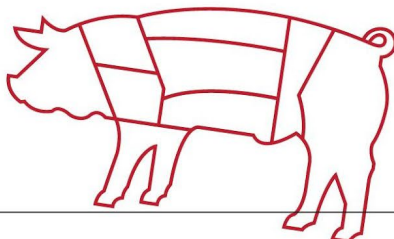


Lunch					
4 September 2026					
mon.	thu.	fri.	sat.	sun.	

Summer Yellow Corn Salad

brokaw avocado, pickled onions, baby spinach
garden tomatoes, buttermilk dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Grilled Flat Iron Steak

rancho gordo pinquito bean ragout, wilted greens
cilantro, salsa verde

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Pineapple Upside-Down Cake

whipped creme fraiche, pineapple caramel

(+)

Cheeseboard

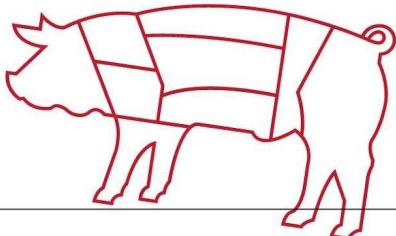
seasonal accoutrements

\$20 addition

\$59 menu

(+)

\$45 wine

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

Summer Yellow Corn Salad

brokaw avocado, pickled onions, baby spinach, garden tomatoes
buttermilk dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Grilled Flat Iron Steak

rancho gordo pinquito bean ragout, wilted greens, cilantro
salsa verde

(+)

Salmon Creek Farms Pork Milanese

corn puree, grilled young onion, sauteed shishito, pepita salsa

\$36 addition

menu additions are subject to availability

~

Buffalo Mozzarella

rosemary focaccia, tomato sauce

~

Raspberry Parfait

toasted meringue, shortbread crumble, sorel

\$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.