

Lunch

5 September 2026

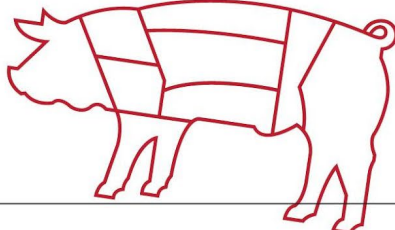
mon.

thu.

fri.

~~sat.~~

sun.



TFL Garden Tomato Salad

grilled hobbs' bacon, arugula, tomatoes, garlic croutons,
basil, aioli

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Double R Ranch Braised Short Rib

yukon creamers, sweety drop peppers, roasted broccolini
caramelized onions, beef gravy

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Panna Cotta

sour cherry coulis, pistachio brittle, mint

(+)

Cheeseboard

seasonal condiment

\$20 addition

\$59 menu

(+)

\$45 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. please note peanut oil is commonly used in our kitchen.

Dinner

5 September 2026

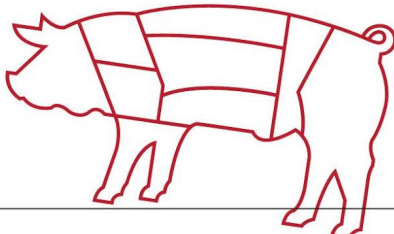
mon.

thu.

fri.

~~sat.~~

sun.



TFL Garden Tomato Salad

grilled hobbs' bacon, arugula, tomatoes, basil,
garlic croutons, aioli

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Double R Ranch Braised Short Rib

yukon creamers, sweetie drop peppers, roasted broccolini
caramelized onions, beef gravy

(+)

Skewered Gulf Shrimp

sweet yellow corn orzo, mushroom medley, romano beans

\$36 addition

menu additions are subject to availability

~

Cooper's Hill Cheddar

red pepper jelly rosemary foccacia

~

Panna Cotta

sour cherry coulis, pistachio brittle, mint

\$69 menu

(+)

\$55/\$75 wine