

Brunch

6 September 2026

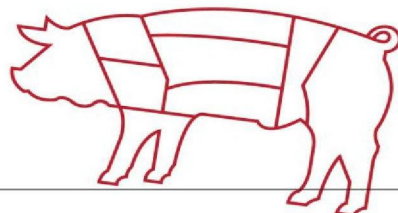
mon.

thu.

fri.

sat.

sun.~~X~~



Ad Hoc Bloody Mary

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Mimosa

Iceberg Wedge Salad

crispy shallots, brokaw avocado, hard boiled hen eggs
chives, buttermilk dressing

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

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Buttermilk Fried Chicken & Waffles

maple syrup, hoc sauce gravy

(+)

Grilled Salmon Creek Farms Pork Chop

summer corn puree, caramelized onion jus
sunny side up hen eggs

\$28 addition

menu additions are subject to availability

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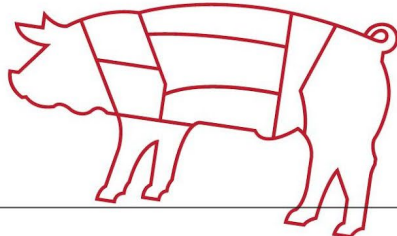
Panna Cotta

sour cherry coulis, pistachio brittle, mint

\$59 menu

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*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.

Dinner					
6 September 2026					
mon.	thu.	fri.	sat.	sun. X	

Romaine Lettuce Salad

brokaw avocado, pickled red onions, tfl garden cherry tomatoes
thousand island dressing

(+)

French Onion Dip & Kettle Chips

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

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Pork Center-Cut Roast

glazed mixed mushrooms, potato puree, parsley
caramelized onion jus

(+)

Grilled Flat Iron Steak

broccolini, creamed greens, roasted garlic jus
\$42 addition

menu additions are subject to availability

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Cypress Grove Humboldt Fog

griddled fruit bread, fig jam

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Ice Cream Sundae

k+m chocolate, strawberry & bourbon caramel sauces
pearson farms pecans

\$69 menu

(+)

\$55/\$75 wine