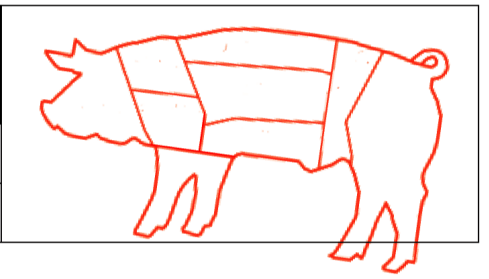
Dinner

24 December 2026

mon.	thurs	fri.	sat.	sun.



Winter Wonderland Salad

candied pecans, chicory mix, goat cheese, watercress, poached cranberries
mandarin vinaigrette

(+)

French Onion Dip & Kettle Chips

$24 addition

$74 with regiis ova ossetra caviar

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Roasted Double R Ranch Striploin

truffle infused whipped potatoes, roasted garden broccolini, bone marrow,
sauce au jus

(+)

Brown Butter Roasted Maine Scallops

pan seared cauliflower, cracked grain porridge, cornichon emulsion

$48 in addition

menu additions are subject to availability

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Baked Ermitage Double Cream Brie

bouchon bakery rosemary focaccia, marshall's farms honey, toasted almond

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Granny Smith Apple Cobbler

caramel sauce, cinnamon ice cream

$125 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.