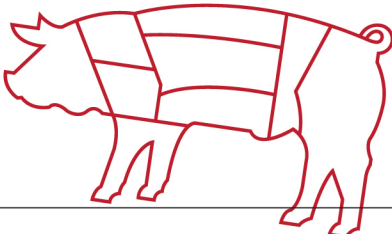


Lunch					
1 September 2025					
mon. X	thu.	fri.	sat.	sun.	

Panzanella Salad

mozzarella di bufala, torn garlic croutons, basil

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

(+)

Cheeseboard

seasonal accoutrements

\$20 addition

~

Rosewood Gold

Wagyu Flank Steak

summer vegetable gratin, whipped potatoes
a5 steak sauce

(+)

Buttermilk Fried Chicken

\$32 addition

~

Vanilla Soft Serve

chocolate, strawberry & bourbon caramel sauces
snickerdoodle cookie

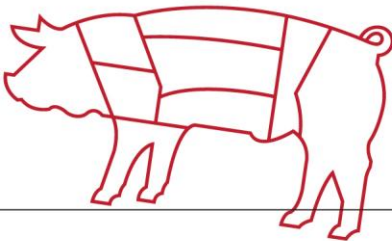
\$65 menu

(+)

\$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.

Dinner					
1 September 2025					
mon. X	thu.	fri.	sat.	sun.	

Panzanella Salad

mozzarella di bufala, torn garlic crouton
basil

(+)

French Onion Dip & Kettle Chips

\$24 addition

\$74 with regiis ova ossetra caviar

~

Rosewood Gold Wagyu Flank Steak

summer vegetable gratin, whipped potatoes
A5 steak sauce

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Cypress Grove Humboldt Fog

stone fruit jam, griddled bread

~

Vanilla Soft Serve

chocolate, strawberry & bourbon caramel sauces
snickerdoodle cookie

\$75 menu

(+)

\$55/\$75 wine