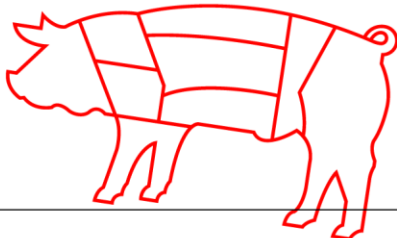


Dinner							
31 December 2025							
mon.	tues.	wed.	thur.	fri.	sat.	sun.	

### Charcuterie and Cheeseboard

pickles, olives, marcona almonds  
marshall's farm honey

(+)

### French Onion Dip & Kettle Chips

\$24 addition

\$99 with regiis ova ossetra caviar

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### Roasted Beet & Baby Potato Salad

county line chicories, cornichons, soft cooked egg  
hobbs' bacon, frisee, celery  
perigord truffle dressing

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### Rosewood Gold Wagyu Roasted Ribeye

creamed spinach, roasted potatoes, parkerhouse rolls  
au jus, horseradish

(+)

### Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

### Baked Alaska

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