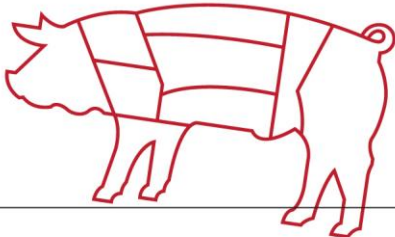


Lunch					
18 January 2025					
mon.	thu.	fri.	sat. X	sun.	

Lollo Rossa Salad

fennel, winter citrus, croutons, fines herbs
green goddess dressing

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips
\$80 addition

(+)

Cheeseboard

seasonal accoutrements
\$20 addition

~

Rosewood Wagyu Grilled Tri Tip

sauteed forest mushrooms & pearl onions
loaded crispy hashbrowns, a5 steak sauce

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Lemon Chiffon Cake

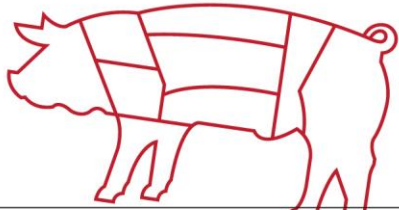
whipped mascarpone

\$56 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					
18 January 2025					
mon.	thu.	fri.	sat.	sun.	

Lollo Rossa Salad

fennel, winter citrus, croutons, fines herbs
green goddess dressing

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips
\$80 addition

~

**Rosewood Wagyu
Grilled Tri Tip**

sauteed forest mushrooms & pearl onions
Loaded crispy hashbrowns, a5 steak sauce

(+)

Shrimp Scampi

black tiger prawns with angel hair pasta
buttered breadcrumbs, scampi sauce

\$32 addition

menu additions are subject to availability

~

Brie Donge

mostarda, baguette crostinis

~

Lemon Chiffon Cake

whipped mascarpone

\$69 menu

(+)

\$55/\$75 wine