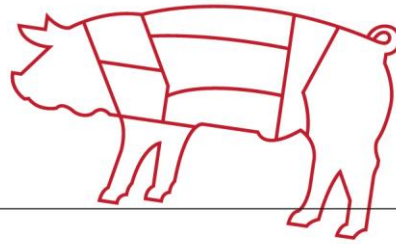


Dinner				
20 May 2024				
mon. <del>X</del>	thu.	fri.	sat.	sun.



### Wild Arugula Salad

frog hollow peaches, blueberries  
pickled red onions, laura chanel goat cheese  
mint, almonds, balsamic vinaigrette

(+)

### Regiis Ova Siberian Caviar

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

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### Smoked Black Angus Beef Short Ribs

sweet corn polenta, pearl onions  
english peas & forest mushrooms  
green garlic chimichurri

(+)

### Snake River Farm Grilled Long Bone Pork Chop

stonefruit romesco, pickled mustard seeds  
watercress salad  
\$34 addition

menu additions are subject to availability

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### Cheeseboard

raspberry jam, griddled bread

~

### Vanilla Cake

strawberry buttercream, strawberry crunch

\$69 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.