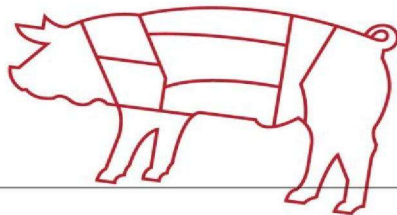


Brunch				
26 April 2026				
mon.	thu.	fri.	sat.	sun. <del>X</del>



**Ad Hoc Bloody Mary**

~

**Mimosa**

**Butter Lettuce Salad**

garden oranges, roasted beets  
citrus vinaigrette

(+)

**French Onion Dip & Kettle Chips**

\$24 addition

\$74 with regis ova ossetra caviar

~

**Buttermilk Fried Chicken & Waffles**

maple syrup, hoc sauce gravy

(+)

**Grilled Gulf Shrimp**

basmati pilaf, sunny side up hen egg  
chives, herb pistou

\$32 addition

menu additions are subject to availability

~

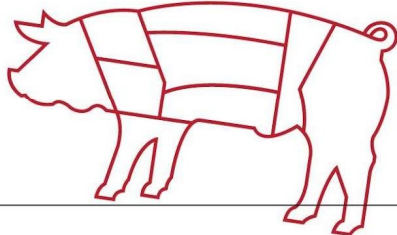
**Panna Cotta**

blueberry coulis, oat streusel, garden mint

\$59 menu

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.

<b>Dinner</b>					
26 April 2026					
mon.	thu.	fri.	sat.	sun. <del>X</del>	

### Little Gem Salad

roasted beets, kumquats, watercress, citrus vinaigrette

(+)

### French Onion Dip & Kettle Chips

\$24 addition

\$74 with regis ova ossetra caviar

~

### Salmon Creek Farms Pork Rack

garden carrots, turnips, caramelized onion jus

(+)

### Snake River Farms Hanger Steak

roasted potatoes, wild ramp gastrique

\$42 addition

menu additions are subject to availability

~

### 12 Month Aged Mimolette

whole grain mustard

~

### Ice Cream Sundae

chocolate, strawberry & bourbon caramel sauces  
toasted pearson farms pecans  
whipped chantilly

\$69 menu

(+)

\$55/\$75 wine