

Dinner					
9 March 2025					
mon.	thu.	fri.	sat.	sun. X	

TFL Garden Spring Salad

ramps, asparagus, peas, caramelized fennel
croutons, meyer lemon dressing

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Regiis Ova Siberian Caviar

kendall farms creme fraiche
chives potato chips
\$80 addition

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Snake River Farms

Black Label Roasted Beef Striploin

yorkshire pudding, mashed swedes, cauliflower cheese
roasted cabbage, chipperbec potatoes
bone marrow jus

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Tunworth

honeycomb, grilled sourdough

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Sticky Toffee Pudding

cocoa tuille, vanilla ice cream

\$85 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.