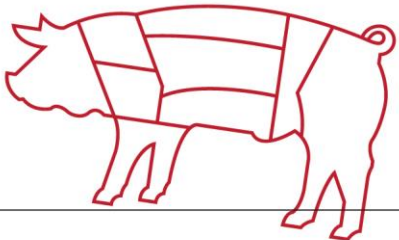


<h1>Lunch</h1>					
<h2>22 November 2024</h2>					
mon.	thu.	fri. X	sat.	sun.	

Cauliflower & Radicchio Salad

pomegranate, pecorino romano, almonds
pickled red onions, tfl garden radishes
whole grain mustard vinaigrette

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips

\$80 addition

(+)

Cheeseboard

seasonal accoutrements

\$20 addition

~

Roasted Niman Ranch Pork Rack

sauteed tfl garden winter squash, creamy herb rice
apple & raisin chutney

(+)

Buttermilk Fried Chicken

\$32 addition

menu additions are subject to availability

~

Basque Cake

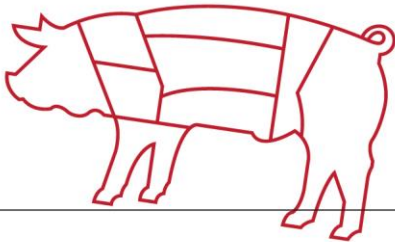
cranberry compote, chantilly

\$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					
22 November 2024					
mon.	thu.	fri.	sat.	sun.	

Cauliflower & Radicchio Salad

pomegranate, pecorino romano, almonds
pickled red onions, tfl garden radishes
whole grain mustard vinaigrette

(+)

Regiis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips

\$80 addition

~

Roasted Niman Ranch Pork Rack

sauteed tfl garden winter squash, creamy herb rice
apple & raisin chutney

(+)

Smoked Chicken Wings

garlic buffalo sauce, blue cheese dressing, celery

\$26 addition

menu additions are subject to availability

~

Cypress Grove Lamb Chopper

looney bin crackers, piquillo pepper marmalade

~

Basque Cake

cranberry compote, chantilly

\$69 menu

(+)

\$55/\$75 wine

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