

Dinner					
4 July 2024					
mon.	thu X	fri.	sat.	sun.	

Summer Melon Salad

heirloom cucumbers, pickled red onions, prosciutto
valbreso feta, rocket arugula, basil pesto

(+)

Regis Ova Siberian Caviar

kendall farms creme fraiche, chives
potato chips

\$80 addition

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Premium Black Angus Smoked Ribeye

whipped potatoes, sauteed summer squash
sauce vierge

(+)

Buttermilk Fried Chicken

\$32 addition

(+)

Roasted Brentwood Sweet Corn

black pepper, butter

\$12 addition

menu additions are subject to availability

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Smoked Cheddar

pretzel epi, hot mustard

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K+M Smores Tart

toasted meringue, graham cracker
chocolate ganache

\$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.