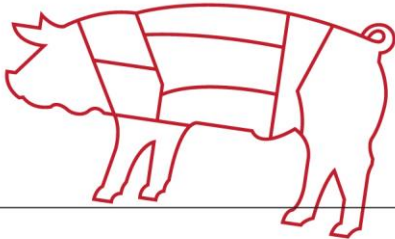


<b>Dinner</b>					
11 May 2024					
mon.	thu.	fri.	<del>sat.</del>	sun.	

**Cobb Salad**

bacon crumble, pickled red onions, blue cheese  
cucumbers, eggs mimosa, cobb dressing

(+)

**Regiis Ova Siberian Caviar**

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

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**Chicken Parmesan**

rigatoni pomodoro, broccoli rabe  
green garlic pesto

(+)

**Perigord Truffle Risotto**

parmesan mousse, buttered breadcrumbs  
\$36 addition  
menu additions are subject to availability

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**Manchego**

mushroom conserva, olive ciabatta

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**Olive Oil Cake**

butter cream

\$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.