

LUNCH

One

Homemade Granola coconut kale yogurt, almonds, honey, mixed berries /13

Mussel Toast Marinière fennel broth, pernod, parsley /13

Roasted Beets fromage blanc, endive, citrus vinaigrette, pistachio /15

Escargot à l'Ail garlic, parsley, butter /17

Petite Lettuce quinoa, avocado, citrus yogurt, lemon vinaigrette /17
smoked salmon /6 chicken /7 hanger steak /9

3 Grains Salad herb tahini, red cabbage, chickpea, radishes, house pickles, turmeric soft boiled egg /16
smoked salmon /6 chicken /7 hanger steak /9

Braised Chicken Meatballs "Coq au Vin" red wine, parsnip, mirepoix /16

Two

Frittata leek fondue, fingerling potato, gruyère /16

Tuna Niçoise Sandwich confit tuna, tapenade, cucumber, radish, baguette, frites /17

Jambon Beurre surry farm country ham, house made butter, baguette, cornichon, frites /17

Yves Cheeseburger jambon de paris, alpine cheeses, house pickles, frites /19

Wild Icelandic Cod pil pil sauce, spring peas, sunchoke /28

Roasted Chicken quinoa, wild black rice, lemon yogurt, herbs de provence /25

Steak Frites grilled hanger steak, sauce au poivre /27

Veal Schnitzel sauce vert, bitter greens, lemon, poached egg /28

Hors d'oeuvres

Oysters /16

Assortment d'olives /8
house cured mixed olives

Market Radish /10
house made butter

Housemade Boursin /11
baguette

Duck Rilette /12
toast points, house pickles

Assiette de Charcuterie /24
Saucisson Sec
Prosciutto di Parma
Country Ham
Duck Rilette

Assiette de Fromage /21
Epoisses
Meule du Jura
Fourme d'ambert

Accompagnements

Pommes Frites /9

Seasonal Berries /9

Pommes Anna /10

Haricot Vert Amandine /10

Petite Salade /9

Yves

BRUNCH

One

Homemade Granola coconut kale yogurt, almonds, honey, mixed berries /13

Roasted Beets fromage blanc, endive, citrus vinaigrette, pistachio /15

Mussel Toast Marinière fennel broth, pernod, parsley /13

Petite Lettuce quinoa, avocado, citrus yogurt, lemon vinaigrette /17
smoked salmon /6 chicken /7 hanger steak /9

3 Grains Salad herb tahini, red cabbage, chickpea, radishes, house made pickles, turmeric soft boiled egg /16
smoked salmon /6 chicken /7 hanger steak /9

Escargot à l'Ail garlic, parsley, butter /17

Braised Chicken Meatballs "Coq au Vin" red wine, parsnip, mirepoix /16

Two

Soft Scrambled Egg Tartine mixed baby lettuces, lemon dijon vinaigrette /15

Eggs Benedict ham/smoked salmon, bitter green salad, orleans mustard hollandaise /16

BBEC braised slab bacon, fried egg, raclette, brioche, frites /16

Frittata bacon lardon, gruyere, onion /16

Pancakes chocolate chip/blueberry, à la mode /17

Jambon Beurre surry farm country ham, house made butter, baguette, cornichon, frites /17

Tuna Niçoise Sandwich confit tuna, tapenade, cucumber, radish, baguette, frites /17

Yves Cheeseburger jambon de paris, alpine cheeses, house pickles, frites /19

Steak Frites grilled hanger steak, sauce au poivre, sunny side up eggs /27

Hors d'oeuvres

Oysters /16

Assortment d'olives /8
house cured mixed olives

Market Radish /10
house made butter

Housemade Boursin /11
baguette

Duck Rilette /12
toast points, house pickles

Assiette de Charcuterie /24
Saucisson Sec
Prosciutto di Parma
Country Ham
Duck Rilette

Assiette de Fromage /21
Epoisses
Meule du Jura
Fourme d'ambert

Accompagnements

Bacon /8

Pork Sausage /8

Pommes Frites /9

Seasonal Berries /9

Petite Salade /9

Yves

DINNER

One

Roasted Beets fromage blanc, endive, citrus vinaigrette, pistachio /15

Petite Lettuce quinoa, avocado, citrus yogurt, lemon vinaigrette /16

Mussel Toast Marinière fennel broth, pernod, parsley /13

Arctic Char Crudo niçoise aioli, radish, potato, arugula /13

Escargot à l'Ail garlic, parsley, butter /17

Braised Chicken Meatballs "Coq au Vin" red wine, parsnip, mirepoix /16

Two

Housemade Pappardelle spring market vegetables, fines herbes pistou /23

Wild Icelandic Cod pil pil sauce, english peas, sunchoke /28

Dover Sole Meunière caper, lemon, brown butter /39

Roasted Half Chicken dijon crust, jus, fines herbes /30

Lamb Navarin spring vegetables, lamb broth /25

Veal Schnitzel sauce gribiche, bitter greens, lemon, poached egg /34

Steak Frites dry aged bone-in NY strip, sauce au poivre /46

Yves Cheeseburger jambon de paris, alpine cheeses, house pickles, frites /21

Hors d'oeuvres

Oysters /16

Assortment d'olives /8
house cured mixed olives

Market Radish /10
house made butter

Housemade Boursin /11
baguette

Duck Rilette /12
toast points, house pickles

Assiette de Fromage /21
Epoisses
Meule du Jura
Fourme d'Ambert

Assiette de Charcuterie /24
Saucisson Sec
Prosciutto di Parma
Country Ham
Duck Rilette

Accompagnements

Pommes Frites /9
Avec Sauces /11

Petite Salade /9

Pommes Anna /10

Haricot Verts Amandine /10

Yves