

# LUNCH

## One

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

**Mussel Toast Marinière** fennel, pernod, parsley /13

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

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

**Market 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

**French Ham Sandwich** 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  
housemade butter

**Housemade Boursin** /11  
baguette

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

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

## Accompagnements

**Pommes Frites** /9

**Seasonal Berries** /9

**Grilled Artichoke** /11

**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, pernod, parsley /13

**Market 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

**Eggs en Cocotte** baked farm eggs, garlic herb crumbs, toasted baguette /15

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

**Croque-Madame** ham, gruyere, bechamel, sunny-side up egg, frites /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

**French Ham Sandwich** 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

## Hors d'oeuvres

**Oysters** /16

**Assortment d'olives** /8  
house cured mixed olives

**Market Radish** /10  
house made butter

**Housemade Boursin** /11  
baguette

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

**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

**Market Lettuce** quinoa, avocado, citrus yogurt, lemon vinaigrette /16

**Mussel Toast Marinière** fennel, pernod, parsley /13

**Arctic Char Crudo** niçoise aioli, radish, potato, arugula /14

**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

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

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

## Accompagnements

**Pommes Frites** /9  
**Avec Sauces** /11

**Petite Salade** /9

**Grilled Artichoke** /11

**Haricot Verts Amandine** /10

# Yves