

# LUNCH

**Tartine of Salmon Rilette** horseradish crème fraiche, radishes /11

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

**Roasted Beets** vermont chèvre, dill, radishes, candied pistachio /15

**Salade Lyonnaise** frisée, smoked bacon, poached organic egg /18

**Baby Gem Lettuce** quinoa, avocado, oranges, citrus yogurt, lemon vinaigrette /16  
chicken /4 smoked salmon /6 hanger steak /9

**3 Grain Salad** herb tahini, red cabbage, chickpeas, radishes, house pickles, turmeric soft boiled egg /16  
chicken /4 smoked salmon /6 hanger steak /9

**Braised Chicken Meatballs “Coq au Vin”** red wine, parsnip puree, mirepoix /16

**Cajun Chicken Sandwich** blackened chicken, celeriac remoulade, pickled okra, baguette, fries /17

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

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

**Frittata** leek fondue, fingerling potato, gruyère /16

**Grilled Branzino** crispy artichokes, fingerling potatoes, barigoule /26

**Roasted Chicken** quinoa, wild black rice, lemon yogurt, herb vinaigrette /25

**Steak Frites** grilled hanger steak, sauce au poivre, petit salad /27

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

## Sides

**French Fries** /9

**Seasonal Berries** /9

**Pomme Purée** /10

**Haricot Verts Amandine** /10

**Yves**

# BRUNCH

**Assorted Pastries** croissant, pain au chocolat, croissant aux amandes, miche, baguette /15

**Tartine of Salmon Rilette** horseradish crème fraîche, radishes /11

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

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

**Frittata** bacon lardon, gruyere, onion /16

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

**BBEC** braised slab bacon, fried egg, raclette, brioche, fries /16

**Pancakes** chocolate chip/blueberry, à la mode /17

**Baby Gem Lettuce** quinoa, avocado, oranges, citrus yogurt, lemon vinaigrette /16

chicken /4 smoked salmon /6 hanger steak /9

**3 Grains Salad** herb tahini, red cabbage, chickpea, radishes, house made pickles, turmeric soft boiled egg /16

chicken /4 smoked salmon /6 hanger steak /9

**Salade Lyonnaise** frisée, smoked bacon, poached organic egg /18

**Cajun Chicken Sandwich** blackened chicken, celeriac remoulade, pickled okra, baguette, fries /17

**Braised Chicken Meatballs “Coq au Vin”** red wine, parsnip puree, mirepoix /16

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

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

## Sides

**Bacon** /8

**Pork Sausage** /8

**Seasonal Berries** /9

**French Fries** /9

# Yves

# Dinner

## One

**Roasted Beets** vermont chèvre, radish, dill, pistachio /15

**Petite Lettuce** baby gem, quinoa, avocado, citrus yogurt, lemon vinaigrette /16

**Salad Lyonnaise** frisée, smoked bacon, poached organic egg /17

**Tuna Tartare** cucumber, radish, lemon, fingerling potato chips /19

**Steak Tartare** handcut prime beef, cured yolk, crispy shallot, lardo toast /21

**Soup à L'oignon Gratinée** caremlized onion, miche, gruyère /14

**Escargot à L'ail** garlic, parsley, butter /17

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

## Two

**Campanelle** brussel sprouts, butternut squash, pecorino /23

**Grilled Branzino** japanese eggplant, harissa yogurt, apricot coulis, mint /30

**Local Hake** cannellini beans, leeks, truffle hollandaise /25

**Black Bass Bouillabaisse** braised fennel, salsify, pil pil sauce, cockles /31

**Dover Sole Meunière** caper, lemon, br own butter /39

**Roasted Chicken Breast** braised leg, pomme purée, mirepoix jus /28

**Duck à L'Orange** smoked cauliflower, almond, crispy farro /33

**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**  
champagne granita,  
horseradish

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

**Salmon Rilette /11**  
horseradish, crème fraîche

**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

**Pomme Frites /9**  
**Avec Sauces /11**

**Pomme Purée /10**

**Haricot Verts Amandine /10**

# Yves