

YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013



Dinner



STARTERS

MINI CARAMELIZED ONION SOURDOUGH LOAF 10
anchovies & olives, whipped butter

POMME DE TERRE GA, VEG 12
potato wedges, thai sweet chili sauce, crème fraîche

FRENCH ONION SOUP SOURDOUGH BREAD BOWL 22
foie gras & braised beef torchon, gruyère

BEEF TENDERLOIN TARTARE 24
chive waffle, hot sauce, chicken skin crumble, egg yolk, gorgonzola, crème fraîche

MOULES FRITES GA 24
steamed pei mussels, smoked bacon, saffron butter sauce, twice-cooked fries

YDB OYSTERS "ROCKEFELLER" 32
half dozen, parmesan sabayon, nduja sausage, spinach purée, chicharron

CHARCUTERIE 38
house-made pâté, rillettes & sausage, whipped boursin, lavash, house pickles, mustards, gougères

SALADS

COBB SALAD GA 16
red wine prosciutto, cambozola, cured egg yolk, cherry tomato, pickled red onion avocado, buttermilk dill dressing
+ marinated seafood 12 | braised chicken 6

CONFIT BEET SALAD GA, VEG 16
deepwater farms greens, coconut yogurt, apple, pickled ginger, mustard dressing
+ marinated seafood 12 | braised chicken 6

MAINS

SPICY ITALIAN SAUSAGE SOURDOUGH FLATBREAD 24
spinach, bocconcini, parmesan, ricotta, tomato sauce

MUSHROOM TAGLIATELLE VEG 24
house-made pasta, roast mushrooms, pesto, chili, parmesan
+ marinated seafood 12 | braised chicken 6

LOBSTER CANESTRINI 40
house-made pasta, lobster tail, lobster béchamel, crispy gouda

GRILLED HALF CHICKEN GA 40
ginger & miso glaze, dinosaur kale, crispy yam, ginger sweet potato purée

B.C. SABLEFISH GA 46
curried shrimp mousse, potato chickpea croquette, grape tomato, artichoke, tahini eggplant purée, greek yogurt emulsion

CASSOULET 46
duck breast, pork belly, duck confit, sweet & sour squash, white beans

10oz RIBEYE STEAK FRITES GA 52
café de paris beurre, deepwater farms arugula, red wine jus, shoestring fries

Chef's Choice

Three Course 60
+ Wine Pairing 30

Five Course 85
+ Wine Pairing 45



Full table participation is required for 5-course.

VEG - Vegetarian GA - Gluten Aware. While no products containing gluten are used to prepare these items, our kitchen is not completely gluten free.
Gluten free bread, pasta and flatbreads available upon request.

EXECUTIVE CHEF
Scott Redekopp

MENU VERSION
Spring 2023