



YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013



Dinner

SNACK

- MAPLE CHILI NOISETTES GA, VEG 8
- WARM MARINATED OLIVES DF, GA, VEG 8
- HOUSE-MADE SOURDOUGH & DAILY WHIPPED BUTTER 8
- POMME DE TERRE & SWEET CHILI CRÈME FRAICHE GA, VEG 12
- GRILLED ASPARAGUS, HOUSE-MADE GUANCIALE & FONTINA GA 16

SMALL

- MARINATED BEAN HUMMUS VEG 16
house-made red fife sourdough, butter, black and kidney beans with house pickles, micro herb salad
pair with Pierre Sparr Pinot Gris
- POTATO FONDANT 18
pickled & confit kennebec, double smoked bacon, smoked oyster dressing
pair with Weingut Frey Feinherb Riesling
- LOCAL GROWN SUMMER SQUASH SALAD GA, VEG 22
fairwinds farms chevre, basil, charred shallot chimichurri
pair with Decoy Sauvignon Blanc
- FRESH SHUCKED OYSTERS GA 24
half dozen east coast oysters, horseradish, house-made hot sauces
pair with Lucas Salmon Muscadet Terroirs
- AAA BEEF TENDERLOIN TARTARE DF, GA 24
house-made potato chips, caper, cornichon, shallot, parsley, mustard, roasted jalapeño, sous vide egg yolk
pair with Domaine Girard Pinot Noir
- MOULES FRITES DF 26
steamed pei mussels, hand cut fries, calabrian chili, house-made xo sauce
pair with Antech M Le Mauzac Brut Nature
- ROASTED QUAIL 28
apple stuffed quail, preserve lemon glaze, puffed grains, roasted turnips
pair with Paltrinieri Lambrusco Solco Dell Emilia
- CHEESE & CHARCUTERIE 30
selection of local and imported meats and cheeses, mustard, pickles and crackers
pair with Taittinger Champagne

Chef's Choice

- Three Course 60
+ Wine Pairing 30
- Five Course 85
+ Wine Pairing 45



Full table participation is required for 5-course.

LARGE

- CULTIVATED MUSHROOM SOURDOUGH FLATBREAD VEG 24
ceres oyster mushrooms, basil pesto, ricotta, bocconcini, parmesan
pair with Patricius Tokaji Dry Furmint
- HARISSA SAUSAGE SOURDOUGH FLATBREAD 26
spinach, ricotta, pickled red onion, tomato sauce, bocconcini
pair with Castello Di Verduno Barbera D'alba DOC
- SEAFOOD TAGLIATELLE 30
house-made pasta, mussels, bay scallops, prawns, nduja
pair with Domaine Ventoura Petit Chablis
- OLIVE OIL CITRUS POACHED ARCTIC CHAR DF, GA 32
grilled galimax carrots, deep water farms kale, sauce gribiche
pair with Peyrassol Commandeur Rose
- DUCK CONFIT & PARISIAN GNOCCHI 32
gorgonzola, orange braised endive, smoked almonds, date jus
pair with Domaines Chermette Griottes Beaujolais
- ROASTED AAA ALBERTA BEEF TENDERLOIN & CRAB RAVIOLO 52
5oz grass fed, grain finished alberta beef tenderloin, smoked potato & sundried tomato puree, seasonal vegetable
pair with Chateau Le Palais 6 Petits Gars