



YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

Dinner



SNACK

MAPLE CHILI NOISETTES <small>GA, VEG</small>	8
WARM MARINATED OLIVES <small>DF, GA, VEG</small>	8
HOUSE-MADE SOURDOUGH & DAILY WHIPPED BUTTER	8
POMME DE TERRE & SWEET CHILI CRÈME FRAICHE <small>GA, VEG</small>	12
WINTER BEET SALAD <small>GA, DF, VEG</small>	16

SMALL

BRIOCHE & COMTÉ comté, confit garlic butter, red sauce pair with Taittinger Champagne	18
CHARRED BROCCOLINI CAESAR <small>GA</small> house cured guanciale, fried garlic, crispy capers, pecorino, calabrian dressing (contains shellfish) pair with Domaine Ventoura Petit Chablis	18
FRENCH ONION SOUP smoked beef cheek, onion rings, gruyère pair with Domaine Girard Pinot Noir	21
MARINATED BEAN CASSOULET FONDUE preserved lemon, chives, gruyère, emmental, sourdough baguette (CAN BE MADE GA) pair with Pierre Sparr Pinot Gris	21
FRESH SHUCKED OYSTERS <small>GA</small> half dozen east coast oysters, horseradish, house-made hot sauces & seasonal mignonette pair with Paul Zinck Crémant d'Alsace NV	24
AAA BEEF TENDERLOIN TARTARE shallot, cornichon, egg yolk, jalapeño paste, brioche (CAN BE MADE GA) pair with Weingut Frey Feinherb Riesling	24
MOULES FRITES <small>DF</small> steamed pei mussels, hand cut fries, calabrian chili, house-made xo sauce pair with Peyrassol Commandeur Rosé	26
CHEESE & CHARCUTERIE selection of local and imported meats and cheeses, mustard, house pickles, crackers pair with Antech Crémant De Limoux Emotion Rosé	30

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 <small>VEG</small> ceres oyster mushrooms, basil pesto, ricotta, bocconcini, parmesan pair with Domaine Girard Pinot Noir	24
MORTADELLA & WHIPPED MASCARPONE FLATBREAD red sauce, bocconcini, arugula, manchego (CAN BE MADE GA FOR AN ADDITIONAL \$2) pair with Paltrinieri Lambrusco Solco Dell Emilia	26
LAMB SHANK RAGU PAPPARDELLE merguez sausage, roasted cherry tomato, kalamata gremolata (CAN BE MADE GA) pair with Castello Di Verduno Barbera D'alba DOC	28
OLIVE OIL CITRUS POACHED ARCTIC CHAR <small>DF, GA</small> grilled galimax carrots, deep water farms greens, sauce gribiche pair with Pierre Sparr Pinot Gris	32
DUCK CONFIT & PARISIAN GNOCCHI gorgonzola, orange braised endive, smoked almonds, date jus pair with Paltrinieri Lambrusco Solco Dell Emilia	32
GRILLED HALF CHICKEN COQ AU VIN <small>GA</small> pomme aligot, sous vide & charred carrots, house double smoked bacon, redwine jus pair with Domaines Chermette Griottes	39
ROASTED AAA ALBERTA BEEF TENDERLOIN & CRAB RAVIOLO 5oz grass fed, grain finished alberta beef tenderloin, smoked potato & sundried tomato purée, seasonal vegetable pair with Arrayán Selección Blend	52