



~Appetizers~

a choice of one of the following

Crispy Oysters

Crispy fried oysters / tangy kumquat jam / citrus whole grain mustard aioli

Hamachi Martini

Marinated yellow tail sashimi / Aguachile / picked oranges / cucumber / radish / onions

Citrus and Burrata

Kumquat purée / creamy burrata cheese / red mustard frills / sweet confit oranges / toasted almonds / lemon parsley vinaigrette



~Soup or Salad Course~

a choice of one of the following

Potato Leek Soup

Purée of caramelized onion / potato / leek / crumbled bacon / chive oil

Apples & Spinach Salad

Coriander roasted apples / shaved celery / spinach / coriander honey dressing / feta/ pecans



Each main course selection includes a choice of an appetizer, soup or salad and dessert.

Prices do not include beverages, tax or gratuity.





~Main Course Selections~



choice of one of the following

Filet Mignon

8 oz filet / potato croquette / braised onions / mushrooms / beef jus

\$75.00

Rack of Lamb

Edamame / mushrooms / fingerling potatoes / lamb jus

\$75.00

Cioppino

Mussels / clams / shrimp / scallops / saffron / tomatoes / toasted bread

\$69.00

Branzino

Braised fennel and artichokes / fingerling potatoes / lemon caper butter sauce

\$68.00

Burgundy Braised Short Ribs

Mirepoix / baby potatoes / forest mushrooms / burgundy beef jus

\$68.00

Lobster Corazon Ravioli

Whole lobster, no shells / peas / mushrooms / leeks / beer and lobster jus

\$65.00

Roasted Duck

Half roasted duck / charred braised cabbage / apricot mostarda / port wine duck jus

\$65.00

Gnocchi

Corn / edamame / sun-dried tomato / herb bread crumbs / parmesan / tomato butter sauce

\$55.00





~Dessert Selections~

a choice of one of the following



Passion Fruit Pâté a Choux

Passion fruit cremeux / strawberries / pistachios / white chocolate glaze - Gluten Free!

Mousse Filled Donut

Milk chocolate mousse / shaved dark chocolate / fresh fruit garnish / feuilletine flakes / hazelnuts

Cherry Cobbler

Vanilla infused cherries / chocolate streusel / vanilla ice cream



Yves' Special Soufflé

Soufflé served with vanilla ice cream and an irresistible combination of Bailey's Irish Cream, Amaretto and Grand Marnier

