

# PUT AN EGG ON IT

# bon appétit

How  
You  
You

● THAT  
**JAMMY**  
RAMEN  
YOLK  
P. 74

STARTERS 4/4  
**FRENCH  
REVOLUTION**

## The Outfits Are Très French

➡ From the work-wear coats and aprons in traditional French blues at Brooklyn's **Sauvage** to the stripes at **Petit Crenn** in San Francisco to the "expat chic" boatneck T-shirts at **Cafe Cluny** in NYC, we often come for the rillettes, and stay for the fashion inspo.

● STAFF AT  
**S  
A  
U  
V  
A  
G  
E**



Clockwise from top: Server Kyle Gilstrap; floor manager Gwendolyn Stanfield; bar director Will Elliott

Bartender Florencia Garcia's apron and neck scarf are custom, but the rest? H&M.



## How Fancy French Food Inspired My Salad Restaurant

by **NICOLAS JAMMET**  
co-founder,  
Sweetgreen

"My parents ran [lauded NYC restaurant] La Caravelle in the old-school mom-and-pop tradition: being there every day, greeting every customer. During the week, even when I was five or six, if my brothers and I wanted to see them, we'd put on our little suits and go eat at the restaurant. It was fine French food—very classic. The pike quenelle was probably my favorite dish. And I have such fond memories of the Grand Marnier soufflé.

**The food was so different than what we serve at my salad chain, Sweetgreen, but the one thing that connects them is clean reverence for real food.**

There's lots of butter in French cuisine, but there's this respect around the butter, where it came from, how it was churned.

When we opened Sweetgreen, we didn't see that care in the fast-food space. We wanted to bring that respect for ingredients to make food that's just as craveable—but without all the butter."

Fried Egg on Toast with Salted Herb Butter and Radishes p. 2



10. Le Coq Rico, NYC 11. Monsieur Benjamin, San Francisco 12. Trois Mec, L.A. 13. Bellecour, Wayzata, MN

20 - APRIL 2017

● **HARD BOILED**  
10 MINUTE  
EXACTLY  
P. 70

APRIL 2017

\$5.99



**POACH**  
P. 72

Y  
IED  
S