



## MENU

### FOR THE TABLE

**Artisan cheese** chef's selection of three 19 Selection of five 26

**Charcuterie** chef's selection of artisanal cured meats 29

**Greek oregano pita** whipped citrus & nori butter crème fraiche, fleur de sel 8

Add **Marinated olives** marcona almonds, radishes 9

Add **Black garlic tzatziki** 12

Add **Smoked Ricotta** Meyer lemon, Buddha hand, fennel pollen 13

Add **Beetroot** walnut, yogurt, cognac, wild arugula 12

**Hama hama / kumiai oyster** basil blossom mignonette each 3.50/ half dozen 19

**Yellowtail Hamachi** ras el hanout, Harry's Berries, amaranth tabbouleh 17

**Swordfish tataki** sumac, avocado, kiwi 19

**Dungeness crab** plums, crème fraiche, squid ink aioli 22

**Branzino ceviche** Greek yogurt, basil blossom, plantain 21

**Little Gems** baby spinach, cucumber, pepitas, page mandarin, mimolette, tarragon 16

**Burrata** yellow peaches, pistachio, wild arugula, 30 years aged balsamic 19

**Santorini inspired octopus** fava, caramelized onions, caper berries, hazelnuts 22

**Tiger shrimp saganaki** heirloom tomato, ouzo, fennel pollen 24

**Sesame crusted feta** walnuts, lemon verbena, orange blossom honey 16

**Spanakopita** fried spinach, feta, sesame, fine herbs 19

\*Please inform your server of any allergies

\*Consuming meat, seafood, shellfish, & eggs served raw or undercooked may increase risk of food borne illness

# LE GRAND

RESTAURANT

## MENU

### ENTREES

**Cacio e pepe** spinach spaghetti, garlic, sweet peas, parmesan, crispy spinach 24

**Maine lobster bucatini** saffron bisque, confit tomatoes, opal basil 33

**Ora king salmon** parsnips, black trumpet soubise 35

**Scallops** peas, turnips, fava beans, verbena, cocoa nibs, calamansi, 36

**Mary's chicken breast** sous vide roulade, potato espuma, cipollini, porcini jus 29

**Aspen ridge rib eye cap** sunchoke, espresso, passion fruit, broccolini, shallots 43

### LARGE PLATES

**Mediterranean sea bass "plaki"** whole smoked & roasted in traditional Greek sauce 52

**Deep fried whole black sea bream** eggplant, fiddleheads, passion fruit basil ponzu 59

**Striped bass Provencale** roasted fennel, vanilla & lemon emulsion, sauce Provencale 65

**Wild caught Brittany Dover Sole Meuniere** 2lbs, 30year balsamic, hazelnuts, Meyer lemon 89

### Aspen Ridge USDA Prime angus - 45day dry aged - never ever natural program

**Bone-in rib eye** 32oz 95

**Bone in New York / Delmonico** 32oz 99

**Porterhouse** 40oz 120

Yorkshire pudding, sauce béarnaise, Madeira wine reduction.

### SIDES

**Chimichurri bone marrow** crispy shiitake mushrooms 14

**Cauliflowers** harissa, cashews, golden raisins, currants 11

**Brussels sprouts** 30 year aged balsamic, brown butter, hazelnuts 12

**Baby carrots** caraway yogurt, puffed quinoa 11

**Brown butter mashed potatoes** 11

*Executive Chef Alex Manos*

*Chef de Cuisine Chris Manos*

We support local sustainable farming practices whenever available  
Our steaks are USDA Prime, natural raised, never-ever 3 and certified humane program