

# LE GRAND

RESTAURANT

## MENU

### FOR THE TABLE

**ARTISAN CHEESE** chef's selection of three \$19 or 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 \$9**

Marcona almonds, radishes, lemon confit

**BLACK GARLIC TZATZIKI \$12**

yogurt, cucumber, mint, dill

**HOUSE SMOKED RICOTTA \$13**

apple wood, Meyer lemon, Buddha hand, fennel pollen

**BEETROOT \$12**

walnuts, yogurt, cognac, arugula

**KUMAMOTO 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

**BURRATA** yellow peaches, pistachio, wild arugula, 30 years aged balsamic \$19

**SANTORINI STYLE 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, and eggs served raw or undercooked may increase risk of food borne illness

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### ENTREES

**SPAGHETTI** spinach cacio e pepe style, garlic, sweet peas \$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, kalamansi \$36

**MARY'S CHICKEN BREAST** sousvide roulade, potato espuma, cipollini, porcini jus \$29

**ASPEN RIDGE RIBEYE CAP** sunchoke, espresso, passion fruit, broccolini, shallots \$43

### LARGE PLATES

**SEA BREAM Plaki** 1.5 lb whole fish, smoked & roasted with Greek sauce \$55

**STRIPED BASS** 1 lb fillet, wild caught, East coast \$65

**WILD CAUGHT BRITTANY DOVER SOLE MEUNIER** 24oz \$75  
30 year aged balsamic, hazelnuts, Meyer lemon

### STRAUS FARM BLACK ANGUS 45 DAY DRY AGED "NEVER EVER" PROGRAM

**BONELESS NY** 22oz \$89

**DELMONICO** 28 oz \$95

**PORTERHOUSE** 34 oz \$105

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