

LE GRAND

RESTAURANT

MENU

BRUNCH

Fresh baked Pastries

Croissants Plain 4 Chocolate 4.5 Almond 6.5 chocolate twist 4

Raspberry nutella brioche buns 4.5each

Banana chocolate chip muffin 4.5 each

Lemon blueberry pop tart 4.5

Vanilla beignets 4 each

CRUDO

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

Branzino ceviche Greek yogurt, basil blossom, plantain 19

Hawaiian poke bowl yellowfin tuna, grilled pineapple, coconut 24

TO SHARE

House made granola matcha Greek yogurt, vanilla, berries, papaya 15

Dragon fruit pudding chia seeds, guava, coconut milk, macadamia, cocoa nibs 18

Avocado toast activated charcoal, goat cheese, pickled cauliflower 15 add egg +3

Smoked salmon tartine creamy ricotta, cucumber, fennel, turmeric 16

Burrata yellow peaches, pistachio, wild arugula, 30 years aged balsamic 17

SALADS – SANDWICHES

Little gems page mandarin, spinach, green apple, zucchini, cucumber, pepitas 15

Vegan bowl quinoa, farro, bulgur, amaranth, garbanzo bean, pomegranate, calamansi 15

Protein add on :

Mary's Chicken 9/ Ora king Salmon 11/ Yellowfin tuna 12 / Flat Iron Steak 11/ Shrimp11

Wagyu burger caramelized onions, heirloom tomato, gem heart, brebrousse d' Argental 19

Maine lobster roll charcoal brioche, black garlic aioli, cherry tomatoes, tarragon 25

Croissant sandwich scrambled eggs, apple wood bacon, whole grain mustard, wild arugula 18

MAIN

Noble bourbon pancakes bourbon aged maple syrup, brown butter, blackberries 17

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Shakshouka ras el hanout, peppers, goat cheese 19

Dungeness crab benedict brioche, poached egg, béarnaise jicama slaw 24

Benedict brioche, house made bacon, poached egg, béarnaise 19

Quiche of the day Chef's daily inspiration, 15

Lamb shank hash fried egg, roasted baby potatoes, cilantro, mustard béarnaise 22

Omelette bacon, cherry tomatoes, goat cheese, jalapeno, cilantro 18

Egg white omelette tofu, kale, tomato, scallion, sprouts, shiitake 17

Spaghetti spinach cacio e pepe style, garlic, sweet peas 24

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

Branzino Provencale spring vegetables 25

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

Pepper steak frites 9oz prime flat iron, hand cut fries, madeira pepper jus 29

***Executive Chef Alex Manos
Chef de Cuisine Chris Manos***

We support local sustainable farming practices whenever available
*Please inform your server of any allergies

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