

# LE GRAND

RESTAURANT

## MENU

### LUNCH

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  
Branzino ceviche Greek yogurt, basil blossom, plantain 19  
Yellowfin tuna Poke bowl grilled coconut, wild rice, pineapple, ginger, sesame, wakame 22  
Avocado toast activated charcoal, goat cheese, pickled cauliflower 15  
Tiger shrimp saganaki heirloom tomato, ouzo, fennel pollen 19  
Soup of the day & grilled cheese baguette daily vegan soup, epi baguette, gruyere, dijon 13

Burrata yellow peaches, pistachio, wild arugula, 30 years aged balsamic 19  
Little Gems baby spinach, cucumber, pumpkin seeds, page mandarin, mimolette, tarragon 14  
Superfood bowl quinoa, bulgur, barley, grapefruit, red onions, carrots, beets 14  
Add: Mary's Chicken 9/ Ora king Salmon 11/ Yellowfin tuna 12 / Flat Iron / Steak 11/ Shrimp 11

Wagyu burger caramelized onions, romaine, brebirousse D' Argental 19  
Soft shell crab sandwich charcoal brioche, oven dried tomatoes, black garlic, jicama 23  
Steak pita wrap dry aged prime flat iron, tzatziki, paprika, tomatoes, lettuce hearts 18  
Lamb shank turmeric sandwich caramelized onions, pickled peppers, gruyere, mint, 18  
Choice of French fries or mixed leaf salad

Penne heirloom cherry tomatoes, ginger, oregano, zucchini, pecorino 18  
Spaghetti spinach cacio e pepe style, garlic, sweet peas 24  
Add: Mary's Chicken 9/ Ora king Salmon 11/ Yellowfin tuna 12 / Flat Iron / Steak 11/ Shrimp 11

Maine lobster bucatini saffron bisque, confit tomatoes, opal basil 29  
Ora king salmon forbidden rice, carrots, chimichurri, caraway yogurt, puffed quinoa 32  
Mary's chicken breast sous vide roulade, potato espuma, cipollini, porcini jus 29  
Branzino Provencale fava beans, snap peas, turnips, sauce provencale 24  
Steak frites USDA prime flat iron steak 9oz, French fries, peppercorn sauce 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

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## MENU

### PRE-FIX LUNCH \$25

#### First

(Choice of 1)

Little Gems baby spinach, cucumber, pumpkin seeds, page mandarin, mimolette, tarragon  
Avocado toast activated charcoal, goat cheese, pickled cauliflower  
Soup & grilled cheese baguette chilled strawberry tomato & basil, epi baguette, gruyere, dijon  
Little Gems baby spinach, cucumber, pumpkin seeds, page mandarin, mimolette, tarragon

#### Second

(Choice of 1)

Vegan Superfood bowl quinoa, bulgur, barley, grapefruit, red onions, carrots, beets  
Penne heirloom cherry tomatoes, ginger, oregano, zucchini, pecorino  
Cacio e pepe spinach spaghetti, garlic, sweet peas  
Add: Mary's Chicken 9/ Ora King Salmon 11/ Yellowfin tuna 12 / Flat Iron / Steak 11/ Shrimp 11  
Mary's chicken pita wrap ras el hanout & harissa aioli, red onions, tomatoes, lettuce hearts  
Branzino Provencale fava beans, snap peas, turnips, sauce provencale  
Wagyu burger caramelized onions, romaine, brebirousse D' Argental  
Choice of French fries or mixed leaf salad

#### Dessert

(Choice of 1)

Baklava pistachio tuile, Greek yogurt ice cream  
Passion fruit Pavlova lemon cream, californian strawberries, coconut sorbet

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