

# LE GRAND

RESTAURANT

## MENU

### FOR THE TABLE

#### **Artisan cheese / Charcuterie board**

Chef's selection of three 21 Selection of five 33

#### **Mediterranean Mezze platter**

Assortment of our signature dips, spreads & pita bread 26

#### **Bread basket**

House-made pita & poppy seed epi baguette, with citrus & nori butter crème fraiche 9

### BRUNCH PASTRIES & HEALTHY SWEETS

**Basket of Fresh Baked Pastries** Selection of five 19 seven 27

**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

**Vanilla beignets** warm salted caramel sauce 4 each

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

**Dragon bowl** chia seed-dragon fruit pudding, guava, coconut, macadamia cocoa 16

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

### CRUDOS & SALADS

**Oyster of the day** basil blossom mignonette each 3.50/ half dozen 19

**Alaskan King crab leg** brown butter poached, spicy mango & lime 27

**Branzino ceviche** Greek yogurt, basil blossom, plantain 19

**Hawaiian poke bowl** yellowfin tuna, grilled pineapple, coconut 24

**Smoked salmon tartine** creamy ricotta, cucumber, fennel, turmeric 16 add uni 7

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

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

**Superfood bowl** quinoa, farro, bulgur, amaranth, garbanzo, pomegranate, lime 15

**Greek salad** heirloom tomatoes, red onion, oregano, watermelon, feta, dakos bread 18

**Protein add on:** Mary's Chicken9 Ora king Salmon11 Yellowfin tuna12 Flat Iron Steak11 Shrimp11

### BRUNCH SPECIALS

**Avocado toast** activated charcoal, goat cheese, pickled cauliflower15 add egg 3

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

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

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

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

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

Choice of French fries or mixed leaf salad or fresh seasonal fruit

We support local sustainable farming practices whenever available

\*Please inform your server of any allergies

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

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### FRESH HOUSEMADE PASTAS

**Fettuccine tartufata** porcini & black truffle sauce, fresh summer truffles 35

**Maine lobster bucatini** saffron bisque, confit tomatoes, opal basil 29

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

**Protein add on:** Mary's Chicken 9 Ora king Salmon 11 Yellowfin tuna 12 Flat Iron Steak 11 Shrimp 11

### ENTREES

**Branzino Provencale** spring vegetables 25

**Lobster roll** charcoal brioche, tomatoes, black garlic, red cabbage, espellete pepper, celery 25

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

**Wagyu burger** caramelized onions, heirloom tomato, mimolette 19

**Pepper steak frites** 10oz USDA prime flat iron, French fries, madeira pepper jus 29

### LARGE PLATES TO SHARE FOR 2 OR MORE

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

**Black Sea Bream** whole fish filet & poached in lemon olive oil 59

**Red Sea Snapper** grilled over binchotan Japanese charcoals 65

**Spanish Turbot** pan roasted in browned butter and herbs 75

Roasted Meyer lemon, 30 year balsamic & hazelnut meuniere sauce

**Tomahawk rib eye** Black Angus 45day dry aged grass fed 30oz 95

**Porterhouse** Black Angus 45day dry aged USDA Prime 34oz 105

Yorkshire pudding, sauce béarnaise, Madeira wine reduction.

*Executive Chef Alex Manos*

*Chef de Cuisine Chris Manos*

*On-line reservations are available for parties of up to 10 guests. If you are interested in a party of 11 or more guests, please contact our events manager via email at [Justin@legrand-restaurant.com](mailto:Justin@legrand-restaurant.com) with your request.*

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