

LE GRAND

RESTAURANT

MENU

HAPPY HOUR \$9

5-7 PM

Bread basket house-made pita, poppy seed epi baguette, citrus - nori butter crème fraiche

Marinated olives Marcona almonds, radishes

Black garlic tzatziki Greek yogurt, cucumber, dill, mint, garlic, extra virgin olive oil

Smoked Ricotta Meyer lemon, Buddha hand, fennel pollen

Beetroot walnut, yogurt, cognac, wild arugula

Jicama tuna tacos yuzu ponzu, cilantro, red bell peppers, sesame

Avocado toast activated charcoal, goat cheese, pickled cauliflower, radishes

Smoked salmon tartine creamy ricotta, cucumber, turmeric

Brussels sprouts 30 year aged balsamic, brown butter, hazelnuts

Baby carrots labneh, zaatar, ras el hanout

French fries oregano, black pepper, lemon zest

Oyster of the day basil blossom mignonette 2 each

LIMITED MENU

Artisanal Cheese / Charcuterie board selection of three 23 Selection of five 35

Mediterranean Mezze platter assortment of our signature dips, spreads & pita bread 29

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

Wagyu burger caramelized onions, heirloom tomato, gem heart, mimolette 19

Chimichurri bone marrow crispy shiitake mushrooms 15

Truffle fries parmesan 14

Executive Chef Alex Manos

Chef de Cuisine Chris Manos

We support local sustainable farming practices whenever available

Our steaks are Black Angus USDA Prime, natural raised, never-ever 3 & certified humane program

*Please inform your server of any allergies

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