

LE GRAND

RESTAURANT

MENU

7 November 2019

FOR THE TABLE

- Bread & Butter** House-made oregano pita, epi baguette, nori-citrus whipped butter 9
Olives Marcona almonds, Weiser radishes, fennel pollen 8
Artisanal Cheese & Charcuterie board Selection of three 23 Selection of five 35
Iberico tartine Jamon Iberico bellota, truffle butter, sauce provencal, chocolate persimmons 18
- Grilled Treviso** turmeric crouton, persimmon, Caesar foam, pumpkin seeds, Hass avocado, cucumber 18
Little Gems baby spinach, cucumber, pumpkin seeds, mandarin, manchego, tarragon 16
Burrata yellow peaches, pistachio, wild arugula, 30 years aged balsamic 20
- Oysters of the Day** basil blossom mignonette half dozen 22
Branzino Ceviche Greek yogurt, Calabrian chili, basil blossom, plantain 23
Alaskan King crab leg brown butter poached, spicy mango & lime 27
- Pork Belly** apple wood house smoked, baby corn, black sesame, yuzu 23
Spanakopita fried spinach, feta, sesame, fine herbs 22
Santorini Inspired Octopus fava, caramelized onions, caper berries, hazelnuts 24
Roasted Bone Marrow chimichurri, crispy shiitake, grilled sourdough 20

ENTREES

- Cacio e Pepe** spinach spaghetti, garlic, sweet peas, parmesan, crispy spinach 26
Lobster Bucatini saffron bisque, confit tomatoes, opal basil 35 add uni 10
Fettuccine Tartufata wild mushrooms, porcini & black truffle sauce 37 add fresh truffles 20
- Øra King Salmon** parsnips, black trumpet soubise 36
Diver Scallops braised celery root, baby leeks, green apple 38
Truffle Mary's Chicken Breast sous vide roulade, potato espuma, cipollini, porcini jus 32
Aspen Ridge Rib Eye Cap sunchoke, espresso, passion fruit, broccolini, shallots 46
- Whole Lavraki "Plaki" style** smoked & roasted Mediterranean sea bass in traditional Greek sauce 52
Wagyu New York 16oz Australian 30day aged, baby potatoes, bok choy, pepper sauce MP
Brittany Dover Sole Meuniere 2lbs. brown butter pan roasted, 30yr balsamic hazelnut sauce MP
Chef's Cut of the Day bone in Black Angus 45day dry aged, never ever program MP
Yorkshire pudding, sauce béarnaise, Madeira wine reduction

SIDES

- Truffle Fries** fresh truffles, grated parmesan, fresh herbs 18
Baby Carrots labneh, zaatar, puffed quinoa, ras el hanout 15
Brussel Sprouts 30year aged balsamic Di Modena, hazelnuts, brown butter 14
Cauliflower spicy chili & coconut sauce, yogurt, lime, mint, golden raisins, sunflower seeds 16
Brown Butter Mashed Potatoes 13

Executive Chef Alex Manos
Chef de Cuisine Chris Manos

*Please inform your server of any allergies
*Consuming meat, seafood, shellfish, & eggs served raw or undercooked may increase risk of food borne illness
We support local sustainable farming practices whenever available
*Our steaks are Black Angus USDA Prime, natural raised, never-ever 3 & certified humane program