

Dinner

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Dessert

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Brunch

PETITS PLATS

{Appetizers}

*French Platter / \$36

daily selection of house cured meats, cheeses both near and far, fresh fruit, candied nuts, and other
chef inspirations

Duck Foie Gras Torchon / \$11

Marinated Olives / \$8

Marcona Almonds / \$10

Chicken Liver Pâté / \$15

Bread and Butter / \$7

house-baked brioche, lavash, olive focaccia, with seasonal whipped butter

Tapenade Trio / \$15

olive tapenade, piperade, chèvre mousse, house lavash

*Calamari / \$19

tempura, celery root salad, rémoulade

bowl / \$16

*Charred Octopus / \$25

spanish chorizo, pickled celery, paprika sauce, carrots

Escargots Bourguignon / \$25

shallot mousse, escargot pistou, garlic, parsley, butter, breadcrumbs, olive focaccia

SALADES

{Salads}

Salade Verte / \$12

house green salad, marinated olives, champagne vinaigrette

*Tuna Niçoise / \$26

coriander crusted albacore, olives, egg, haricots verts, salt crusted marble potatoes, tomatoes, pickled red onions, dijon vinaigrette

Le Grand Caesar Salad / \$19

romaine, house croutons, parmesan, lemon

Half Size / \$14

add grilled chicken / \$11

*add grilled steelhead / \$16

add lobster tail / \$44

Chèvre Chaud / \$18

warm bucheron on toasts, bibb lettuce, toasted hazelnuts, hazelnut vinaigrette

LE RAW BAR

*Oysters 1/2 Shell

check our boards for what's fresh

Prawn Cocktail / \$24

large chilled prawns, grand cocktail sauce

*Albacore Tuna Crudo / \$18

marinated cucumber, dried tomato aioli, agua chili salt

*Le Grand Plateau / \$58

fresh assortment of oysters, tuna crudo, and gulf prawns from the raw bar

Entrées

Lamb Shank / \$45

braised in red wine, balsamic vinegar and veal stock, with pommes purées and grilled broccolini

Boeuf Bourguignon / \$36

boneless beef short rib, bacon, red wine, potatoes, carrots, pearl onions & mushrooms

*Le Burger Américain / \$24

usda prime midwest chuck, lettuce, tomato, onion, dijonnaise, french fries

add gruyère cheese / \$2

add bacon / \$2

add grilled onions / \$1

*Onglet à L'Échalote / \$39

painted hills prime hanger steak, roasted peppers, fingerling potatoes, haricots verts, caramelized shallots

*Steak Frites / \$55

painted hills filet, sauce au poivre, pommes frites

add peppercorn crust / \$5

Bison Shortrib / \$49

braised, pomegranate-juniper demi-glace, grilled polenta, sautéed parsnips and carrots, pickled red onions

Eggplant Lasagna / \$34

zucchini, piquillo peppers, feta cheese, grilled spring onions, dill oil, tomato coulis, pepper coulis

*Moules Frites / \$29

mussels steamed with white wine, pastis, bacon, parsley, touch of cream, served with a side of french fries

Steamed Clams / \$26

sautéed leeks, thyme, lemon, shallots, butter, white wine, olive focaccia

Sea Bass en Papillote / \$45

new potatoes, campari tomatoes, castelvetrano olives, capers, lemon, calabrian chilis, white wine, herbs

Lobster Tail Provençal / \$64

niçoise olives, campari tomato sauce, gratin dauphinois, arugula, champagne vinaigrette

*French Burger / \$24

chicken breast, gruyère, bacon, lettuce, tomato, dijonnaise, with french fries

Demi-Volaille / \$39

pan-roasted half chicken with truffle sauce and pommes purées

Duck Confit Pasta / \$36

egg fettuccine, foraged mushrooms, braising greens, sundried tomatoes, parmesan, shallot, garlic, white wine butter sauce

GARNITURES

{Sides}

Roasted Cauliflower / \$14

herbaceous pesto with a hint of chocolate, gremolata, lemon-mint crème fraîche

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