



## PETITS PLATS

{ APPETIZERS }

---

---

### MARINATED OLIVES & MARCONA ALMONDS 14

castelvetro, niçoise, picholine, citrus, espelette, fenugreek, confit garlic

### FOIE GRAS MOUSSE 26

roasted rhubarb, pickled mustard seed,  
miner's lettuce, red wine-duck gastrique, sourdough

### CHARRED OCTOPUS 26

pine nut purée, mulled wine glaze, orange gel,  
pickled shallot, parsley, celery leaf

### CHARCUTERIE 20

rotating selection, crostini, fennel-olive salade

### ESCARGOTS 26

confit garlic, lemon, parsley, paprika,  
ground mustard, grilled sourdough

### FROMAGE 22

daily rotation, local honey, crostini

### ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, croton

---

---

## LES SALADES

{ SALADS }

### HOUSE SALADE 15\*

baby lettuces, fennel, watermelon radish, herbs,  
champagne vinaigrette, sleeping beauty cheese

### BURATTA 18

green chickpeas, fennel confit,  
pickled kumquat, tarragon, crostini



---

---

### OYSTER 1/2 SHELL\*

check with your server for what's fresh today

### CRUDO 24\*

hamachi, picholine olive, preserved lemon,  
pickled fresno chilis, pine nuts, mint



---

*\*Consuming meat, fish, shellfish, or eggs that are undercooked or served raw to your specification may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server regarding any dietary restrictions you may have.*

---

04.22.2025

# ENTRÉES

---

## LA TERRE {LAND}

---

---

### STEAK FRITES 49\*

double r ranch flat iron, sauce au poivre,  
kennenbec potato, aioli, ketchup  
add peppercorn crust +5

### DEMI-VOLAILE 41

pan-roasted half chicken, mushroom dijon sauce,  
confit fingerling potatoes, greens

### FILET MIGNON 58\*

saint helen's beef, pommes aligot, roasted cauliflower,  
grilled shiitake mushrooms, ramps, soy-mushroom jus

### LE GRAND BURGER 25\*

house ground beef, bacon, gruyère,  
caramelized onion jam, black pepper aioli,  
brioche bun, french fries

### BOEUF BOURGUIGNON 35

carman ranch beef, lardon, mushroom, carrot, pearl onion, pommes purées, baguette

---

## LA MER {SEA}

---

---

### MOULES FRITES 31

hama hama mussels, saucisse basquaise,  
fennel, white wine, aioli, french fries

### STEAMED CLAMS 27

sautéed leeks, thyme, lemon, shallots, butter,  
white wine, grilled sourdough

### BOUILLABAISSE 43

clams, mussels, prawn, fish, saffron-tomato broth, fennel,  
marble potatoes, herbs, rouille, grilled baguette

### ALASKAN HALIBUT 50\*

farro, rapini, tokyo turnip, smoked cream,  
grilled meyer lemon hollandaise

---

## PÂTES ET RISOTTO {PASTA & RISOTTO}

---

---

### MAFALDINE PASTA 31

mushrooms, leeks, chard, nettle pesto, breadcrumbs,  
pecorino romano

### RISOTTO 30

english peas, spring onion, green garlic,  
mint, grana padano  
add 5 prawns +15

---

## GARNITURES {sides}

---

### FRITES 12

kennenbec potato, herbs, aioli, ketchup

### SAUTÉED MUSHROOMS 17

foraged and cultivated

### SEAWOLF BREAD SERVICE 9

sourdough baguette from seawolf bakery,  
whipped crème fraîche butter & garlic confit

### ROASTED BROCCOLI & CAULIFLOWER 16

kale pesto, pickled kale stem, lemon zest, breadcrumb

---

*\*Consuming meat, fish, shellfish, or eggs that are undercooked or served raw to your specification may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server regarding any dietary restrictions you may have.*

---