



PETITS PLATS

{ APPETIZERS }

MARINATED OLIVES & MARCONA ALMONDS 12

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

FRIED PORK BELLY 23

congee, pickled blueberries, rosemary gastrique

CHARCUTERIE 22

rotating selection, crostini, fennel-olive salad

CHICKEN LIVER PÂTÉ 19

fruit coulis, pickled mustard seeds, grilled baguette

FROMAGE 22

daily rotation, local honey, crostini

ESCARGOTS 18

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

HAMACHI CRUDO 24*

sashimi, pickled green papaya, radish,
jalapeño, herb vinaigrette

PRAWNS 21*

glacé de crevettes, wasabi crème, matcha butter, chives

OCTOPUS 22*

leek chimichurri, roasted tomatoes, pepitas

ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

LES SALADES

{ SALADS }

ROASTED BEET SALADE 22

cherry tomatoes, parsley, carrot, chives, arugula,
pickled shallot, chèvre crème, jacobson honey, breadcrumbs

LE GRAND CAESAR SALADE 16*

black garlic-anchovy vinaigrette, romaine, kohlrabi,
croutons, pecorino romano
add boquerones \$5

BURRATA 23

grilled apricots, charred corn, rainier cherries,
sour cherry coulis

HOUSE SALADE 15*

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

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7.9.2026

ENTRÉES

LA TERRE {LAND}

STEAK FRITES 42*

bavette, sauce au poivre,
kennenbec potato, aioli, ketchup

DUCK CONFIT 38

fingerlings, braised red cabbage, apples,
currants, red wine reduction

LE GRAND BURGER 26*

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

BOEUF BOURGUIGNON 43

lardon, mushroom, carrot, pearl onion,
pommes purées, baguette

DEMI-VOLAILLE 42

(please allow extra time to prepare this dish)

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

LA MER {SEA}

MOULES FRITES 37*

penn cove mussels, white wine, shallot, stone ground mustard, crème fraîche

PÂTES ET RISOTTO {PASTA & RISOTTO}

FUSILLI AU SAUMON 38

wild ketchikan salmon, cream, spring vegetables,
tobiko caviar, pecorino

RISOTTO 36

foraged and cultivated mushrooms, tarragon,
grana padano

GARNITURES {sides}

SAUTÉED MUSHROOMS 15

foraged and cultivated

FRITES 12

kennenbec potato, aioli, ketchup



ADD TO ANY DISH

add prawns +15*
add daily fish +MKT*
add grilled chicken +10
add grilled steak +MKT*

SEAWOLF BREAD SERVICE 9

whipped crème fraîche butter & garlic confit

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