



## PETITS PLATS

{ APPETIZERS }

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### MARINATED OLIVES & MARCONA ALMONDS 14

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

### FRIED PORK BELLY 26

okinawan sweet potato purée, ginger-tomato relish, fennel, spanish chestnuts

### 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 26

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

### HAMACHI CRUDO 24\*

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

### PRAWNS 28\*

glacé de crevettes, wasabi crème, matcha butter, chives

### OCTOPUS 25\*

leek chimichurri, roasted tomatoes, sea purslane, pepitas

### ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

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## LES SALADES

{ SALADS }

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### ROASTED BEET SALADE 24

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, balsamic reduction  
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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*\*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.*

6.7.2026

# ENTRÉES

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## LA TERRE {LAND}

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### 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

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## LA MER {SEA}

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### CLAMS 29\*

lardons, white wine, shallot, garlic, butter,  
herbes de provence, grilled bread

### MOULES FRITES 37\*

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

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## PÂTES ET RISOTTO {PASTA & RISOTTO}

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### FUSILLI AU SAUMON 38

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

### RISOTTO 36

foraged and cultivated mushrooms, tarragon,  
grana padano

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## GARNITURES {sides}

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### 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\*

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### SEAWOLF BREAD SERVICE 9

whipped crème fraîche butter & garlic confit

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