



PETITS PLATS

{ APPETIZERS }

MARINATED OLIVES & MARCONA ALMONDS 12

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

FRIED PORK BELLY 23

roasted corn, gruyère, leek-chili crisps

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

persillade butter, pecorino, grilled sourdough

HAMACHI CRUDO 24*

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

OREGON BAY SHRIMP COCKTAIL 21*

gochujang cocktail sauce, avocado, sesame, wasabi microgreens,
sweet pickled daikon-carrot-cucumber

OCTOPUS PUTTANESCA 24*

guanciale rillettes, calabrian chili, tomato, anchovy, castelvetro olives, herbes, 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

BURRATA 23

spiced pumpkin purée, roasted delicata squash,
candied pepitas, pâte sablée

LE GRAND CAESAR SALADE 16*

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

HOUSE SALADE 15*

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

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9.17.2026

ENTRÉES

LA TERRE {LAND}

STEAK FRITES 42*

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

DUCK CONFIT 38

sauce au poivre rouge, garlic green beans,
crispy fingerling potatoes

DEMI-VOLAILLE 42

(please allow extra time to prepare this dish)

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

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

LAMB BURGER 26*

anderson ranch lamb, yogurt, carrot, walnuts,
sumac, arugula, pickled red onions, french fries

LA MER {SEA}

MOULES FRITES 37*

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

PÂTES ET RISOTTO {PASTA & RISOTTO}

BRAISED LAMB RAGU 39

pappardelle pasta, red wine braised lamb shank,
grana padano, chili flakes, chives

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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