



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

persillade butter, pecorino, grilled sourdough

HAMACHI CRUDO 24*

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

SHRIMP COCKTAIL 19*

oregon bayshrimp, gochujang cocktail sauce, sesame, wasabina microgreens,
sweet pickled daikon-carrot-cucumber

OCTOPUS PUTTANESCA 24*

guanciale rillettes, calabrian chili, tomato, anchovy, castelvetrano 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

LE GRAND CAESAR SALADE 16*

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

BURRATA 23

golden plums, charred corn, rainier cherries,
sour cherry coulis

HOUSE SALADE 15*

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

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8.8.2026

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

DEMI-VOLAILE 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, su-
mac, arugula, pickled red onions, french fries

LA MER {SEA}

MOULES FRITES 37*

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

SAVORY PURPLE CLAMS 33*

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

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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