



DINNER

JANUARY 22, 2012

FIRST

- ROSEMARY & YOGURT FLATBREAD** romesco / bellwether cresenza / olive tapenade 13
AHI TUNA TARTARE avocado / soy-ginger / shallot / jalapeño caviar / hand cut chips 14
ARTISAN CHEESE TASTING whiskey maple compote / ancho honey / spiced pecans 18 / 30
MEAT PLATE sopressata / chicharones / lardo / country pate / toscano / pickles / celery leaf salad 18
TORCHON OF SONOMA FOIE GRAS quince / ice wine / pan de mie 18

SECOND

- BABY SPINACH SALAD** winter squash / pearl onions / goat gouda / mushrooms / red wine vinaigrette 12
CAPAY ORGANICS BABY LETTUCES anjou pear / mezzo secco / walnuts / cucumber / lemon vinaigrette 10
SHAVED VEGETABLE SALAD sunchokes / turnips / beets / endive / almonds / citrus yogurt dressing 12
PARSNIP LEEK SOUP parsnip chips / meyer lemon crema 9

MAIN

- LEMON PARISIAN GNOCCHI** veal sweetbreads / black trumpets / chanterelles / thyme / vella dry jack 21
SEARED AHI TUNA nantes carrots / celeriac puree / celery / citrus herb salad 29
GRILLED BEELER PORK CHOP confit pancetta / sweet potato / arugula rapini / roasted garlic / salsa verde 27
MARYS GAME HEN patatas bravas / cauliflower / castlevrano olives / piquillo peppers / preserved lemon 24
PASSMORE RANCH TROUT melted leeks / trumpet mushrooms / roast sunchokes / piquant soffrito 26
28 DAY DRY AGED RIB EYE smoked gnocchi / garlic chili greens / shallot blue cheese butter 40

FEATURED WINE

St. Supery, *Elu*, Napa Valley, 2006 16/64

SIDES

- BRUSSELS SPROUTS** bacon / marcona almonds 7
YUKON GOLD MASHED POTATOES bacon / fiscalini cheddar / chives 7
"MAC & CHEESE" oriechette / 3 cheeses / breadcrumbs 8
MARINATED BEETS n.v chèvre cream / truffle granola 7

GRANGE will add an 18% service charge to all reservations of 6 or more

***BY THE WAY -**

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS