



DINNER
AUGUST 29, 2011

FIRST • APPETIZERS

- BOWL OF MARINATED OLIVES** grilled trigo fuerte flatbread / marinated north valley chèvre 8
- PACIFIC AHI TUNA AND KING SALMON TARTARE** avocado / spicy soy ginger sauce / whole wheat cracker 13*
- FRITTO MISTO** monterey bay calamari / white fish / onions / lemon / caper aioli 13
- ROASTED WATANABE TOMATO TART** corn crust / mozzarella / basil / balsamic / pickled tomato 13
- CRISPY SWEETBREADS** pancetta wrapped figs / rosemary polenta / garlic confit / saba 16

FARM LETTUCES • SOUP

- CAPAY MISSION FIGS** emerald grapes / tat soi / shaft's ellies vintage blue / fig balsamic / sunflower seeds 13
- VIERRA FARMS BABY LETTUCES** pluots / chèvre / candied pecans / lemon verbena vinaigrette 10
- WATANABE HEIRLOOM TOMATO & WATERMELON** fiscalini bandage cheddar / cucumber / cilantro / coriander 12
- WATANABE TOMATO GAZPACHO** melon-cucumber salsa / cilantro flowers 9

GNOCCHI • PASTA

- ORECCHIETTE** cranberry beans / caramelized shallots / rapini / herbed bread crumbs 16
- SPAGHETTI** watanabe cherry tomato / arugula / gypsy peppers / extra virgin olive oil / pepato 17
- GNOCCHI** lobster mushrooms / fennel sausage / arugula / red pepper butter 18

ENTRÉE

- MARY'S CHICKEN BREAST** confit leg / del rio baby squash / roasted pears / marble potatoes / basil 26
- GRILLED NIMAN RANCH HANGER STEAK** creamed corn / tomato relish / arugula / black pepper gastrique 27*
- PAN ROASTED COLUMBIA RIVER KING SALMON** ratatouille / lemon-basil cream / bread crumbs 26*
- PAN SEARED HAWAIIAN AHI TUNA** cranberry beans / chanterelles / corn / ham hock broth / herb salad 28*
- GRILLED NIMAN RANCH RIBEYE** chanterelle mushroom & potato hash / spinach / truffle butter 39*

SIDES

- HEIRLOOM TOMATOES** basil / salt & pepper 6
- BLISTERED PADRÓN PEPPERS** chorizo / north valley feta 7
- CARAMELIZED TRUMPET MUSHROOMS** salsa verde 7
- CHARRED BROCCOLI** blue cheese / crisp shallots 7
- BRENTWOOD SWEET CORN FRITTERS** black pepper-buttermilk dressing 6
- YUKON GOLD MASHED POTATOES** bacon / fiscalini cheddar / chives 7

FEATURED WINE

Sparkling Pinot Noir, Mumm Napa, Napa, NV 16/68

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