

DINNER

APRIL 2 2009

MARINATED • CURED • CRISPY • CRUDO

- BOWL OF MARINATED OLIVES** grilled flatbread / herb marinated goat cheese 8
GRILLED SOURDOUGH CROSTONE north valley chèvre / sun-dried tomato & olive salsa 8
BAJA SCALLOP CRUDO shallots / herbs / lh. Savignon blanc vinegar / lemon oil 10
SEARED AHI TUNA & EARLY LADY PEA SALAD artichoke / sun-dried tomato / aioli 13
DRAKES BAY OYSTERS ON THE HALF SHELL Gravenstein apple vinegar mignonette 13
FRITTO MISTO squid / white fish / onions / lemon / caper-aioli 14

FARM LETTUCES • SOUP

- DEL RIO FARM ARUGULA SALAD** marinated beets/ north valley chèvre / fig balsamic vinaigrette 10
CAPAY ORGANICS FARM LETTUCE SALAD duck confit / colston basset stilton / lh zinfandel vinaigrette 14
CITIZEN CAESAR SALAD baby red romaine / little gem / white anchovy / dry jack 11
ROASTED CREAMY FENNEL & GREEN GARLIC SOUP lamb chopper crouton / lemon oil 9

RISOTTO • PASTA • GNOCCHI

- HOUSE MADE TAGLIATELLE** morel mushroom cream / pancetta / English peas / porcini oil 14/22
BLACK PEPPER & LEMON GNOCCHI braised beef short rib ragu / aromatics / gremolata 12/19
BAJA SCALLOP & SAFFRON CARNAROLI RISOTTO English peas / delta asparagus 15/25

BRAISED • PAN ROASTED • GRILLED

- GRILLED FREE RANGE CHICKEN** borlotti bean ragout / braised local greens / salsa verde 23
PAN ROASTED CALIFORNIA HALIBUT fava greens / artichoke / fennel / chiles 24
SLOW SMOKED BLEDSOE PORK SHOULDER anson mills polenta / roasted purple top turnips 25
GRILLED COLUMBIA RIVER STURGEON anson mills polenta / roasted shiitake mushrooms / meyer lemon 25
ZINFANDEL BRAISED NIMAN RANCH SHORT RIB whipped potatoes / natural jus 26
GRILLED MISHIMA RANCH BAVETTE STEAK potatoes / grilled asparagus / anchovy-caper butter 26
GRILLED NIMAN RANCH RIBEYE pt. reyes blue gratin / greens / roasted shallot jus 36

GRANGE THREE COURSE FEATURES FOR TWO 45

Monday - Cassoulet

Tuesday - Cioppino

Wednesday - Porchetta

Thursday - Fried Chicken

Friday - Everything from Within 100 Miles

Saturday - Lasagne

Sunday Supper - Smoke Roasted Prime Rib

Each feature includes soup or salad and dessert

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