

SAMPLE DINNER MENU

JULY 26, 2010

NORTHERN CALIFORNIA ARTISAN OLIVE OIL TASTING

HILLSTONE (YOLO) / APOLLO MISTRAL (SIERRA) / BARIANI (SACRAMENTO) 6

MARINATED • CURED • CRISPY • CRUDO

BOWL OF MARINATED OLIVES grilled trigo fuerte flatbread / marinated north valley chèvre 8

FRITTO MISTO monterey bay calamari / white fish / onions / lemon / caper aioli 13

HOUSE CHARCUTERIE PLATE genoa salami / calabrese / ciccioli / soppressata 15

ALASKAN HALIBUT CEVICHE avocado / cilantro / small tomatoes 13

CRISP PADRON PEPPERS nv. feta / chorizo / cilantro 10

SALAD • FARM LETTUCES • SOUP

FARM LETTUCE SALAD nv. chèvre / stone fruit / fig balsamic vinaigrette 10

LITTLE GEMS SALAD capay lemon cucumbers / croutons / red onion / bacon / crisp green tomato 10

WATANABE FARMS HEIRLOOM TOMATO SALAD fresh pulled mozzarella / saba / basil 12

REY YUENG TOMATO SOUP grilled cheese sandwich / basil / bariani extra virgin olive oil 9

PASTA • RISOTTO • GNOCCHI

BLACK PEPPER & LEMON GNOCCHI house fennel sausage / spinach / roasted tomato sauce 16/22

HOUSE MADE TAGLIATELLE heirloom small tomatoes / garlic / basil 15/21

CARNAROLI RISOTTO liberty duck confit / summer squash / brentwood corn / herbs 16/22

BRAISED • PAN ROASTED • GRILLED

GRILLED RIVERDOG FARMS CHICKEN BREAST anson mills farro / summer squash / bariani olive oil 24

ALMOND CRUSTED COPLEAND FARM CHEVON LOIN braised pole beans / ornbaun brown rice cake / balsamic 26

GRILLED CALIFORNIA KING SALMON ratatouille / basil pesto / crispy potato 28

PAN ROASTED LIBERTY DUCK BREAST anson mills grits / pickled cabbage / elderberry-lillet syrup 28

PAN ROASTED ALASKAN HALIBUT porcini / bacon / corn / corn-chive puree 27

GRILLED NIMAN RIBEYE STEAK fingerling potatoes / mushroom ragout / balsamico 38

FEATURED WINE Dutton Goldfield, *Dutton Ranch Pinot Noir*, Russian River Valley 2007 17/65

FEATURED COCKTAIL *Peach*, bourbon / basil / agave / tonic 10

GRANGE THREE COURSE FEATURES 35 PER PERSON

ADDITIONAL WINE PAIRING 15

MONDAY - MEATBALLS

TUESDAY - BBQ

WEDNESDAY - CARNE ASADA

THURSDAY - FRIED CHICKEN

FRIDAY - SUSTAINABLE FISH

SATURDAY - LOCAL SMALL FARM FEATURE

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

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