

GRANGE

RESTAURANT & BAR

Starters

SUMMER VEGETABLE SOUP 15

brentwood corn • shelling beans • zucchini • basil pistou • country croutons

SCALLOP AND PORK CHEEKS* 21

creamed corn • pickled green peaches • tobacco onions • madeira jus

CAESAR SALAD* 16

romaine • parmesan • boquerones • devilled egg • sourdough crouton

STONE FRUIT AND BURRATA 16

plums • apricots • peaches • sweet 100 tomatoes • basil • sourdough

BLUE FIN TUNA TARTARE * 20

edamame • pickled radish • black garlic shoyu • peanuts • nori

Entrees

CORIANDER CRUSTED DUCK BREAST* 47

chanterelle mushrooms • white corn • pickled cherries • cornbread puree • poultry jus

CALIFORNIA KING SALMON* 41

green tomato relish • faro • watercress • baba ganoush • charred green onions • picked herbs

FILET MIGNON* 67

summer vegetable succotash • braised shank hot pot • bone marrow bordelaise

ALASKAN HALIBUT* 44

corn • toy box squash • dill puree • shellfish emulsion • shrimp • squash blossom

HOUSE MADE SPAGHETTI 30

heirloom tomatoes • calabrian chilies • buffalo mozzarella mousse • basil