



GRANT GRILL

**SAN DIEGO RESTAURANT WEEK**

**3 COURSE DINNER: \$50**

SOUP OF THE SEASON, PREPARED NIGHTLY

ROMAINE HEARTS, DATES, ROASTED PINENUTS, PECORINO ROMANO,  
CROUTONS, PESTO VINAIGRETTE

ROASTED ROOT VEGETABLES, PUMPKIN SEEDS, TAHITIAN SQUASH CAKE,  
PUMPKIN SEED OIL, FIG VINCOTTO

RIGATONI, BOTTARGA, ALEPPO PEPPER GREMOLATA, EXTRA VIRGIN OLIVE OIL

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ROOT VEGETABLE GRATIN, SWEET POTATO PUREE, LE PUY LENTILS, SMOKED TOMATOES

LOUP DE MER, PROVENCAL HERB DRIED TOMATOES, NICOISE OLIVES, MARBLE POTATOES

BRAISED SHORT RIB, ABALONE MUSHROOM, TRUFFLE RISOTTO

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CHOCOLATE POT DE CRÈME

HONEY TRUFFLE SEMIFREDDO, KUMQUAT MARMALADE