

"One cannot think well, love well, sleep well, if one has not dined well."

-Virginia Woolf

## **STARTERS**

THE GRANT GRILL MOCK TURTLE SOUP, CHERVIL & DRY SHERRY	12
Soup of the Season, Prepared Nightly	12
RED BUTTER LEAF LETTUCE, STRAWBERRIES, BEEMSTER XO, SUNFLOWER SEEDS, RHUBARB, BANYULS	15
Romaine Hearts, Dates, Roasted Pinenuts, Pecorino Romano, Croutons, Pesto Vinaigrette	13
Heirloom Tomatoes, Cold Poached Maine Lobster, Bloody Mary Gelee, Celery Salt Crisp	24
Local Citrus Salad, Caramelized Yogurt, Fennel, Endive, Chardonnay Vinaigrette	15
Duck Confit, Allspice, Quail Egg, Gochujang, Pickled Radishes	18
Foie Gras Torchon, Black Peppercorn Brioche, Apricots	22
RIGATONI, BOTTARGA, ALEPPO PEPPER GREMOLATA, EXTRA VIRGIN OLIVE OIL	18
Kumamoto Oysters (6), Ponzu Granita, Sake Mignonette, Yuzu Gelee	20
MAIN COURSES  ROASTED DUCK Breast, Dried Fruit Couscous, Farmer's Market Figs, Brussel Sprouts, White Balsamic	38
Thyme Roasted <b>Sea Scallops,</b> Meyer Lemon Curd, Braised Kale, Roasted Beets	36
ROOT VEGETABLE GRATIN, SWEET POTATO PUREE, LE PUY LENTILS, SMOKED TOMATOES	28
Loup De Mer, Provencal Herb Dried Tomatoes, Nicoise Olives, Marble Potatoes	34
Local Sea Bass, Spinach Cavatelli, Artichokes, Arugula Pesto, Charred Citrus oil	34
Braised Pork Cheeks, Scallion Grits, Spring Vegetables, Cherries, Port Wine	32
Pan-Roasted Lamb Rack, Ras-El-Hanout, Braised Lamb Shank, Goat Cheese Panisse, Espresso	40
Piedmontese Beef Tenderloin, Chanterelles, Celery Root, Roasted Rainbow Carrots, Mustard	46
38 Day Dry Aged <b>Ribeye</b> , Carrot Puree, Sunchokes, Grilled Asparagus, Horseradish Cream	52
CALIFORNIA SPOT PRAINIS SPANISH OCTORUS CHORIZO SAFERON DISOTTO RIACK CARLIC ALOH	9.0

## SIDES

Sauteed Wild Mushrooms | Herb Roasted Marbled Potatoes | Duck Confit Risotto | Braised Greens & Cavatelli Pasta 10

We gladly accommodate any allergies or dietary restrictions
Please inform your server.

An 18% Service Charge will be added to parties of 6 or more