



GRANT GRILL

Ultra-Premium Beef Tasting Menu

MAY 30 - JUNE 13

\$99 Tasting Menu / \$164 with Ultimate Wine Pairing
(\$134 with Select Wine Pairings)

Omaha Natural Tenderloin Tartar

Maui Onions, Fried Capers, Sunny Side up Quail Egg
Rye Croutons, Creme Fraiche

Chateau Cantenac Brown 1999, Margaux, France
Classic Bordeaux Grand Cru Classe

Palomar Mountain Beef Cheeks

Smoked Sausage, Old Quebec White Cheddar Polenta
Cavolo Nero, Melted Pepper Relish

Caymus Cabernet Sauvignon 2006, Napa Valley

Full-blown, ripe and rich. This iconic steak wine represents
exactly why the world fell in love with California Cabs.

Piedmontese Dry Aged Rib Eye

Glazed Baby Fennel, Morel Mushrooms
Wild Asparagus, Sauce Charon

Mollydooker Blue Eyed Boy Shiraz 2007, McLaren Vale Australia

Try one of the hottest wine producers in the world.

See why Mollydooker is in Wine Spectator's World's Top 10 Wines!

Niman Ranch Shepherd's Pie

Robiola a tre latte, Pickled Ramps

Edmeades Late Harvest Zinfandel 2004, Mendocino

This late harvest Zin is the perfect cheese match!

Strawberry and Rhubarb Tart

Milk Chocolate Ice Cream, Honey Tulles

* Book before May 25 and enjoy a complimentary glass of
Moet Chandon for every guest enjoying full tasting menu with wine.

www.grantgrill.com 619.744.2077