



Valentine's Day

Our Valentine's Day Tasting Dinner captures the essence of romance with indulgent ingredients and select courses designed for two along with French wine pairings.

Thursday, February 14
5:30 - 10 PM

Reservations Recommended
619 744 2077 • www.grantgrill.com

Shared Course: Parmesan Sformato, Winter Truffles, Burnt Honey, Pickled Pears

Kona Kampachi Crudo, Citrus Ponzu, Purple Ninja Radishes, Red Shiso, Avocado

- or -

Chanterelle Soup, Uni Tortellini, Fried Celery and Parsley

Prosciutto Wrapped Monkfish, Cauliflower Puree, Caper and Preserved Lemon Gremolata

- or -

Grouper, Butternut Squash, Nasturtium, Hazelnut

Australian Wagyu Beef Cheek and Loin, Job's Tears Risotto, Melted Leeks, Black Berries

- or -

Colorado Lamb Rack, Apricot Mostarda, Saba, Baby Kale

Shared Course: Explorateur Cheese, Date Ginger Marmalade

Shared Course: Raspberry Panna Cotta, Lime, Caramel Macaroon, Macadamia Nuts, Short Bread Cookie

Chocolate Bonbons

\$105 per person plus tax and gratuity
French Wine Pairings Available for Additional Charge