



GRANT GRILL





Create your Experience

Thank you for your interest in hosting an event at The Grant Grill!

To create the ideal culinary experience for your event, choose from the enclosed package options or allow us to create a custom menu proposal that fits your budget and cravings.

Please know that our menu options change based upon seasonal availability of ingredients. The following menus are provided as a sample featuring our current seasonal selections.

Menu Guide

For Groups up to 12 guests: Please select a choice of 2 starters, 4 entrees and 2 desserts.

13 guests or more: Please select 2 starters, 3 Entrees and 2 desserts.

20 Guests or more: Please select one starter, a choice of 3 entrees and one dessert choice.

30 Guests or more: Please select one starter, a choice of 2 entrees and one dessert choice.

THE ULYSSES

Available Sunday-
Wednesday Only

First Course Options:

The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry
Soup of the Season, Prepared Nightly

Heirloom Tomato Salad, Basil Goat Milk Panna Cotta, Opal Basil, Chardonnay Shallot Vinaigrette
Romaine Hearts, Dates, Roasted Pinenuts, Pecorino Romano, Croutons, Pesto Vinaigrette

Entrée Options:

Roasted Half Chicken, French Lentils, Brussel Sprouts, Pearl Onions, Dried Tart Cherries

Local Sea Bass, Spinach Cavatelli, Artichokes, Arugula Pesto, Charred Citrus Oil

Braised Pork Cheeks, Roasted Ramp Grits, Spring Vegetables, Cherries, Port Wine

Niman Ranch Beef Short Ribs, Oyster Mushrooms, Braised Baby Carrots,
White Cheddar Polenta, Tomato Jam

Butternut Squash Kale Fettuccine Pasta, Melted Shallots, Golden Raisins, Pecorino Cheese

Dessert Options:

Carrot Cake, Cream Cheese Frosting, Pistachio Nougatine, Ginger Ice Cream & Golden Raisin

Seasonal featured White Chocolate Panna Cotta

PB & J, Peanut Butter Mousse, Peanut Crumble, Pinot Noir & Blackberry Jam Filled Donuts

Chocolate Pot de Crème, Chocolate Pearls

Daily Made Ice Cream & Sorbet Trio, Anise Biscotti Crumble

\$55 per person + Tax and Gratuity

Sample Seasonal Menu: Late Summer/Early Fall 2017



GG INVADERS

First Course Options:

Roasted Beets & Citrus Salad, Arugula, Endive, Fennel, Candied Walnuts,
Crème Fraîche, Sherry Vinaigrette
Spanish Octopus, Charred Radicchio, Anchovy Aioli, Gordal Olives, Smoked Paprika Oil
Beef Carpaccio, Citron Salt, Extra Virgin Olive Oil and Truffle Caviar,
Truffle Popcorn, Dry Jack Cheese
The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry
Soup of the Season, Prepared Nightly
Heirloom Tomato Salad, Basil Goat Milk Panna Cotta, Opal Basil, Chardonnay Shallot Vinaigrette
Romaine Hearts, Dates, Roasted Pinenuts, Pecorino Romano, Croutons, Pesto Vinaigrette

Entrée Options:

Local Sea Bass, Spinach Cavatelli, Artichokes, Arugula Pesto, Charred Citrus oil
Pan Seared Veal Chop, Porcini Onion Puree, Gruyere Croquettes, Foraged Mushrooms, Sherry
Roasted Half Chicken, French Lentils, Brussel Sprouts, Pearl Onions, Dried Tart Cherries
Braised Pork Cheeks, Roasted Ramp Grits, Spring Vegetables, Cherries, Port Wine
Niman Ranch Beef Short Ribs, Oyster Mushrooms, Braised Baby Carrots,
White Cheddar Polenta, Tomato Jam
Abalone Mushroom, Japanese Eggplant, Spring Ratatouille, Burrata, Vegetarian Puttanesca Sauce
Butternut Squash Kale Fettuccine Pasta, Melted Shallots, Golden Raisins, Pecorino Cheese

Dessert Options:

Carrot Cake, Cream Cheese Frosting, Pistachio Nougatine, Ginger Ice Cream & Golden Raisin
Seasonal featured White Chocolate Panna Cotta
PB & J, Peanut Butter Mousse, Peanut Crumble, Pinot Noir & Blackberry Jam Filled Donuts
Chocolate Pot de Crème, Chocolate Pearls
Daily Made Ice Cream & Sorbet Trio, Anise Biscotti Crumble

\$65 per person + Tax and Gratuity

PRESIDENTIAL INDULGENCE

First Course Options:

Seared Foie Gras, Blood Orange Olive Oil Bread, Frisee, Fava Beans, Lavender Gastrique

Kumamoto Oysters (6), Ponzu Granita, Sake Mignonette, Yuzu Gelee

Roasted Beets & Citrus Salad, Arugula, Endive, Fennel, Candied Walnuts,
Crème Fraiche, Sherry Vinaigrette

Spanish Octopus, Charred Radicchio, Anchovy Aioli, Gordal Olives, Smoked Paprika Oil

Beef Carpaccio, Citron Salt, Extra Virgin Olive Oil and Truffle Caviar,

Truffle Popcorn, Dry Jack Cheese

The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry

Soup of the Season, Prepared Nightly

Heirloom Tomato Salad, Basil Goat Milk Panna Cotta, Opal Basil, Chardonnay Shallot Vinaigrette

Romaine Hearts, Dates, Roasted Pinenuts, Pecorino Romano, Croutons, Pesto Vinaigrette

Entrée Options:

Thyme Roasted Sea Scallops, Meyer Lemon Curd, Braised Kale, Roasted Beets

38 Day Dry Aged Ribeye, Carrot Puree, Sunchokes, Grilled Asparagus,
Horseradish Cream

Opah, Okinawa Sweet Potato, Hawaiian Papaya, Shishito Pepper, Baby Bok Choy,
Red Curry Coconut

Local Sea Bass, Spinach Cavatelli, Artichokes, Arugula Pesto, Charred Citrus oil

Pan Seared Veal Chop, Porcini Onion Puree, Gruyere Croquettes, Foraged Mushrooms, Sherry

Roasted Half Chicken, French Lentils, Brussel Sprouts, Pearl Onions, Dried Tart Cherries

Braised Pork Cheeks, Roasted Ramp Grits, Spring Vegetables, Cherries, Port Wine

Niman Ranch Beef Short Ribs, Oyster Mushrooms, Braised Baby Carrots,
White Cheddar Polenta, Tomato Jam

Abalone Mushroom, Japanese Eggplant, Spring Ratatouille, Burrata, Vegetarian Puttanesca Sauce

Butternut Squash Kale Fettuccine Pasta, Melted Shallots, Golden Raisins, Pecorino Cheese

PRESIDENTIAL INDULGENCE CONT.

Dessert Options:

Carrot Cake, Cream Cheese Frosting, Pistachio Nougatine, Ginger Ice Cream & Golden Raisin

Seasonal featured White Chocolate Panna Cotta

PB & J, Peanut Butter Mousse, Peanut Crumble, Pinot Noir & Blackberry Jam Filled Donuts

Chocolate Pot de Crème, Chocolate Pearls

Daily Made Ice Cream & Sorbet Trio, Anise Biscotti Crumble

\$75 per person + Tax and Gratuity

Sample Seasonal Menu: Late Summer/Early Fall 2017

