



GRANT GRILL





# Create your Experience

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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

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**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.

# PREMIUM MENU

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## First Course Options:

The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry  
Soup of the Season, Prepared Nightly  
Local Citrus Salad, Baby Bok Choy, Cashews, Lime Radishes, Hibiscus Vinaigrette  
Leopard Lettuce, Smoked Blue Cheese Dressing, Brioche Croutons,  
Crispy Guanciale, Heirloom Tomatoes

## Entrée Options:

Mushroom & Wheat Berry Cakes, Medjool Dates, Black Kale, Fava Beans,  
Vadouvan Cauliflower Cream  
Niman Ranch Beef Short Ribs, Oyster Mushrooms, Braised Baby Carrots,  
White Cheddar Polenta, Tomato Jam  
Sautéed Steelhead, English Pea Puree, Braised Fennel, Yu Choy, Saffron Sauce  
Pappardelle Pasta, Wild Mushrooms, Parsnips, Roasted Garlic, Walnuts,  
Burrata Cheese, Parsley, Thyme

## Dessert Options:

Farmers' Market Strawberries, Cabernet Raisins, Oat Crust Tart,  
Strawberry Sorbet, Strawberry Syrup  
Coconut Crème Caramel, Macadamia Nuts, Maple Sugar Caramel  
Chocolate Hazelnut Torte, White Chocolate Mousse,  
Salted Hazelnut Meringue Cassis, Fresh Cherries

**\$60 per person + Tax and Gratuity**

*Sample Seasonal Menu: Spring 2018*



# DELUXE MENU

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## First Course Options:

The Grant Grill Mock Turtle Soup, Chervil & Dry Sherry  
Soup of the Season, Prepared Nightly  
Farmers Market Pears and Apples, Iberico Ham, Valdeon Blue Cheese, Marcona Almond Brittle  
Spanish Octopus, Charred Radicchio, Anchovy Aioli, Gordal Olives, Smoked Paprika Oil

## Entrée Options:

Seared Hokkaido Scallops, Roasted Red Curry Squash, Chestnuts, Ginger, Nashi Pears  
Chilean Sea Bass, Farro Risotto, Porcini Mushrooms, Pecorino Cheese  
Coriander-Crusted Lamb Loin, Lamb Piononos, Plantains, Torpedo Onions, Piquillo Peppers  
Grilled Bison Tenderloin, Tahitian Squash Olive Oil Cakes, Pancetta, Winter Succotash, Cranberries

## Dessert Options:

Farmers' Market Strawberries, Cabernet Raisins, Oat Crust Tart,  
Strawberry Sorbet, Strawberry Syrup  
Coconut Crème Caramel, Macadamia Nuts, Maple Sugar Caramel  
Chocolate Hazelnut Torte, White Chocolate Mousse,  
Salted Hazelnut Meringue Cassis, Fresh Cherries

**\$75 per person + Tax and Gratuity**

# PLATINUM MENU

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## First Course Options:

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

## Second Course Options:

Ricotta Gnocchi, Pacific Northwest Mushrooms, Black Garlic Cream  
Salmon & Eggs, Cured, Tartare, Caviar, Meyer Lemon Curd, Celery Salt Cured Egg Yolk  
Sautéed Foie Gras, Blueberry Beer Bread, Mostarda, Brussel Sprouts, Huckleberry Gastrique

## Entrée Options:

Seared Hokkaido Scallops, Roasted Red Curry Squash, Chestnuts, Ginger, Nashi Pears  
Chilean Sea Bass, Farro Risotto, Porcini Mushrooms, Pecorino Cheese  
Pan Seared Veal Chop, Caramelized Onion Puree, Gruyere Croquettes,  
Chanterelle Mushrooms, Sherry  
38 Day Dry Aged Ribeye, Carrot Puree, Sunchokes, Grilled Asparagus, Horseradish Cream

## Dessert Options:

Farmers' Market Strawberries, Cabernet Raisins, Oat Crust Tart,  
Strawberry Sorbet, Strawberry Syrup  
Coconut Crème Caramel, Macadamia Nuts, Maple Sugar Caramel  
Chocolate Hazelnut Torte, White Chocolate Mousse,  
Salted Hazelnut Meringue Cassis, Fresh Cherries

**\$96 per person + Tax and Gratuity**

*Sample Seasonal Menu: Spring 2018*



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