

GRANDVIEW

Restaurant & Venue * Est. 1884



Mother's Day Luncheon

\$80 per person ♦ 11 am – 2 pm

first course (choice of):

LATIN CAESAR (V)

romaine, cilantro lime dressing, pepitas, cotija cheese

ZUPPA DEL GIORNO

passion fruit intermezzo

second course (choice of):

FILET MIGNON

pan roasted angus beef tenderloin, porcini red wine reduction

GNOCCHI SORRENTINO

house made potato dumplings, sautéed tomato, basil, bufala mozzarella

SPICE SEARED SALMON FILET

Ora sustainable king salmon, passion fruit beurre noisette

dessert:

CHOCOLATE CARAMEL POT DE CRÈME

espresso creme Chantilly

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may cause foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more, a gratuity of 20% will be added.

Chef: Dave Page • **Executive Chef:** Miguel Velasquez
Maitre D': Ilya Shnayder • **Dinner Host:** Maurizio Carrubba

GRANDVIEW

Restaurant & Venue * Est. 1884



Mother's Day – Dinner

\$110 per person ♦ 5 pm – 10 pm

first course:

GRANDVIEW FARMS HARVEST SALAD (V)

GV farms heirloom beets, micro kale

second course:

RAVIOLI DEL MARE

bristol sea scallop, orange saffron cream

passion fruit intermezzo

third course (choice of):

LAND & SEA

angus beef tenderloin, prawns, truffle bernaïse

BLUE NOSE SEA BASS

braised in mirin, ginger, shiitake mushroom salsa

PAPPARDELLE TOSCANI(V)

mushrooms, peas, asparagus, truffle, cream

dessert:

GV CLASSIC CHEESECAKE (V)

raspberry coulis, candied rose, lemon mousseline

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may cause foodborne illness, especially if you have certain medical conditions.

For parties of 6 or more, a gratuity of 20% will be added.

Chef: Dave Page • **Executive Chef:** Miguel Velasquez
Maitre D': Ilya Shnayder • **Dinner Host:** Maurizio Carrubba