

# GRANDVIEW

Restaurant & Venue \* Est. 1884

## Father's Day Luncheon

\$90 per person ♦ 11 am – 2 pm

*first course (choice of):*

### LOBSTER GAZPACHO

lobster, shrimp, sweet peppers, tomato,  
GrandView Farms spring onions, cilantro

### INSALATA DI CASA

GrandView Farms greens tossed in a balsamic vinaigrette

### *French melon intermezzo*

*second course (choice of):*

### FILET MIGNON

pan roasted angus tenderloin, roasted garlic cabernet reduction

### PENNE ALLA SINATRA

marinara, parmigiano, Italian sausage, sweet peppers, light crème

### GRILLED SALMON FILET

orange rosemary beurre noisette

*dessert:*

### HONEY LAVENDER CRÈME BRULEE

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

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## Father's Day – Dinner

\$115 per person ♦ 5 pm – 10 pm

*first course:*

### HIERLOOM PANZANILLA

GrandView Farms heirloom tomatoes, toasted focaccia,  
roasted red onions, goat cheese, fig balsamic vinaigrette

*second course:*

### RAVIOLI

goat cheese, GrandView Farms spring onion & fava beans,  
light truffle cream sauce

### *French melon intermezzo*

*third course (choice of):*

### PRIME RIB

slow roasted, served with garlic mashed potatoes  
& GrandView Farms vegetables

### PAN SEARED PETRALE SOLE

local petrale filet ,white wine, tomatoes, olives, capers, light marinara

### PENNE SORRENTINO

vine ripe tomatoes, fresh basil, bufala mozzarella

*dessert:*

### GV CLASSIC CHEESECAKE (V)

summer berry coulis

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