



*Mother's Day Weekend*  
*Pre-Fixe Dinner Menu \$145pp*

**APPETIZERS** *choice of*

**GRILLED OCTOPUS** roasted marble potatoes, cannellini beans, agrodolce

**TRUFFLE ARANCINI** (v) arborio risotto fritters, mozzarella di Bufala, porcini mushrooms, saffron, truffle cream

**WATERMELON GAZPACHO** cucumber, tomatoes, lime spuma

**INSALATA** *choice of*

**WEDGE SALAD** iceberg lettuce, candied bacon, GV Farms eggs, cherry tomatoes, sweet red onions, blue cheese crumbles, creamy blue cheese dressing

**GRANDVIEW FARMERS SALAD** (v) GV Farms arugula and Muir greens, Sora Radish, grilled Mokum carrots, sweet red onion, citrus balsamic vinaigrette

**ENTRÉES** *choice of*

**ANGELOTTI** barolo braised short rib, parmesiano, reggiano cream

**STRICETTI PASTA PRIMAVERA** asparagus, cherry tomatoes, English peas, lemon zest, spring garlic, ricotta salata

**SALMON CROCANTE ALLA PRIMAVERA** pan seared wild salmon, farro, GF Farms spring vegetables, salsa verde, romesco

**GV PRIME RIB** 21 day aged, Prime Certified Angus beef, au jus, whipped horseradish

**FILET MIGNON** USA 8 oz, certified Angus beef, black truffle porcini butter

**DESSERT** *choice of*

**TIRAMISU** lady fingers, amaretto & espresso, whipped mascarpone, cacao

**VANILLA BEAN PANNA COTTA** with fruit compote

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. As a courtesy to others, please turn off your cell phones. Please inform the waitstaff of any allergies