



Pre-Fixe Dinner Menu \$95/pp

APPETIZER

TRUFFLE ARANCINI (v) arborio risotto fritters, buffala mozzarella, porcini mushrooms, truffle cream

INSALATA

WHOLE LEAF CAESAR SALAD crisp romaine hearts, garlic crostini, Sicilian white anchovies

ENTRÉE (choice of)

ANGELOTTI DELLA MONTAGNA slow Barolo braised short rib, reggiano cream

POLLO PALLARD eggplant Milanese, marinated roasted tomatoes, ricotta cheese, watercress

PANZOTTI del GIARDINO (v) herbed ricotta, GV Farms roasted vegetable puree, parmigiano reggiano, lemon butter sauce, crispy focaccia crumble

DESSERT

Signature GrandView Cheesecake
Chocolate Semi Freddo candied almonds, macerated strawberries

*Substitutions may need to be made depending on availability.
Consuming raw or undercooked meat, poultry seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions. We pride ourselves on offering our guests only the freshest seasonal ingredients from our farm.
Cage free eggs, grass fed beef and the blessings from our gardens to your plates – Buon Appetito!
A 22% service charge will be added to all parties of 10 or more*



Pre-Fixe Dinner Menu \$115/pp

APPETIZER

TRUFFLE ARANCINI (v) arborio risotto fritters, buffalo mozzarella, porcini mushrooms, truffle cream

POLPETTE di MANZO mini-Mt. Hamilton grass-fed beef, NY ricotta, reggiano parmigiano, cherry tomato crema

INSALATA

GV FARMERS CHOPPED SALAD (v) GrandView Farms arugula and Muir greens, Sora radish, grilled Mokum carrots, sweet red onion, citrus balsamic vinaigrette

ENTRÉE (choice of)

POLLO PALLARD eggplant Milanese, marinated roasted tomatoes, ricotta cheese, watercress

PRIME RIB 21-day aged prime, certified Angus beef, whipped horseradish, natural au jus

SALMONE PRIMAVERA pan seared wild salmon, herbed quinoa, GV Farms vegetables, salsa verde, romesco

TAGLIATELLE ALLA BOLOGNESE Mt. Hamilton grass fed beef bolognese, aged parmigiano

PANZOTTI del GIARDINO (v) herbed ricotta, GV Farms roasted vegetable puree, parmigiano reggiano, lemon butter sauce, crispy focaccia crumble

DESSERT (choice of)

Signature GrandView Cheesecake
Chocolate Semi Freddo candied almonds, macerated strawberries

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PRE-FIXE DINNER MENU \$125/pp

APPETIZER

SALUMI e FORMAGGIO prosciutto di parma, coppa cotta, mortadella, artisan cheeses, GrandView Farms vegetables, apple mostarda, garlic crostini

FRITTO MISTO calamari, baby artichoke, fennel, Meyer lemon aioli, cocktail sauce

INSALATA

GV FARMS BABY KALE SALAD (v) beets, avocado, pickled red onion, pistachios, avocado pistachio vinaigrette

ENTRÉE (choice of)

POLLO PALLARD eggplant Milanese, marinated roasted tomatoes, ricotta cheese, watercress

FILET MIGNON USA, certified Angus beef, black truffle porcini butter, natural au jus

SEAFOOD fresh catch of the day

MAMMA'S CANNELONI (v) house made pasta sheets filled with New York ricotta, sauteed GrandView Farms green, tomato cream

GNOCCHI DEL BOSCO (v) slow roasted wild mushroom ragu, parmegiano reggiano

DESSERT (choice of)

Signature GrandView Cheesecake
Chocolate Semi Freddo candied almonds, macerated strawberries

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