

Antipasti

Polpette di Manzo mini mount hamilton grass fed beef meatballs, ny ricotta, cherry tomato crema	15	Poke Mini Tacos marinated salmon belly, sesame oil, soy avocado crema. love at first bite!	18
Involtino di Salmone house cured salmon, GV Farms fennel, pickled sweet onions, salmon roe, coriander, lemon mascarpone, garlic crostini, fermented garlic	25	Seafood Platter chefs assortment of scallop crudo, chilled jumbo prawns, mini poke tacos, involtino di salmone, garlic crostini	Serves (2) 70 Serves (4) 140
Grilled Octopus GV Farms zucchini spaghetti, agrodolce, calabrian crema	26	Truffle Arancini (v) arborio risotto fritters, mozzarella di bufala, porcini, truffle cream	17
Fritto Misto calamari, GV Farms harvest vegetables, calabrian crema, cocktail sauce	23	Chilled Jumbo Prawn Cocktail horseradish cream, tropical salsa, citrus crema	25

Insalata

We invite you to enjoy one of our seasonal GrandView Farms salads

Caprese con Mozzarella di Bufala morsey's farms fresh mozzarella di bufala, heirloom tomatoes, gv farms basil, aged balsamic	21		
GV Farms Baby Kale (v) beets, avocado, pickled red onion, pistachios, avocado pistachio vinaigrette	18	Whole Leaf Caesar Salad shaved parmigiano, garlic crostini, sicilian white anchovies	17

Pasta Fresca

add jumbo prawns - 24 shaved black truffles - 35 add lobster - AQ
(our pastas are made with gv farms cage free eggs, artisan flour, mt hamilton spring water)

Malfadine alla Bolognese chianti braised mt. hamilton grass fed beef bolognese, whipped ricotta, housemade malfadini infused with Grandview Farms greens	41	Lobster Spaghetti Umbriaca house made chianti infused spaghetti, lobster crema, uni butter, GV Farms heirloom tomatoes, Tsar Nicoulai Estate Malossol caviar	85
Quadrello di Zucca GV Farms roasted zucchini, confit elephant garlic, lemon butter, crispy focaccia crumble	41	Frutti Di Mare Siciliane housemade squid ink spaghetti alla chitarra, calamari, prawns, scallops, oven dried tomatoes, fresno chilies, toasted almonds, sicilian pesto	49
Francobollo corn purée with crab meat and mascarpone, citrus and shrimp sauce	48	Agnolotti della Montagna slow barolo braised short rib, parmigiano crema	42
		Rigatoni del Bosco (v) house made rigatoni, slow roasted wild mushroom ragu, parmigiano reggiano	42

GrandView Signature Dishes

Diver Scallops romesco sauce, arugula, mushrooms , grilled gv farms stonefruit cauliflower purée, aged balsamic	68	Pollo Bella Vista grilled chicken thighs, eggplant milanese, ricotta cheese, GV Farms basil pesto watercress, marinated roasted tomatoes, layered and finished in the oven	45
New Zealand Rack of Lamb GV Farms citrus herb salsa, GV Farms harvest vegetables	72	Branzino al Sale salt crusted whole branzino, GV farms harvest vegetables, GV Farms green onion salsa, truffle cream sauce	95

Steaks

served à la carte, our steaks are glazed with gv's signature porcini herb butter served with cognac green peppercorn sauce

*GV Prime Rib • 28-Day Wet Aged, Prime 16 oz Nebraska/Iowa certified angus beef, whipped horseradish	62	*Filet Mignon • U.S.A. 8 oz Arkansas City, Kansas certified angus beef, black truffle porcini butter, midollo sauce shaved black truffles - 35	75
		*American Kobe N.Y. Strip Snake River Farms, Idaho midollo sauce, porcini, gv herb rub reduction	90

Seafood Additions

Grilled Jumbo Prawns lemon, butter, fried capers	25	Crab Oscar poached crab, grilled asparagus, prosecco hollaindese	26
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Enhancements

Smashed Yukon Potatoes (v) pan fried, garlic, GV Farms herbs, parmigiano reggiano, truffle oil	18	GV Farms Herb Vegetables pan roasted vegetables, garlic confit, meyer lemon zest, herbs	16
		Confit Button Mushrooms gv farms sage, shallots, crispy prosciutto, glazed balsamic	17

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

a 20% service charge will be added to all parties of 6 or more - Buon Appetito!



GrandView Farms Featured Cocktails

Mezcalita Espadin Mezcal, GV stonefruit puree, Aperol, lime juice	17	Barrel Aged Manhattan premium whiskeys, handcrafted and barrel aged to perfection	18
Tutti Cose GV stonefruit puree infused vodka, elderflower liquor, chambord, lemon juice, lemongrass simple syrup, prosecco	16	Frankie's Lambretta Hennessy Privilege, Sicilian blood orange liqueur, GV Farms lavender bitters, Meyer lemon	19
Purple Rain GV handcrafted gin, meyer lemon, GV Farms egg whites, crème de violette, spanish lavender syrup	17	Farmer Maxime GV Farms cucumber puree, fresh squeezed lime juice, muddled russian sage, GV handcrafted gin	17
The Smoking Gun		18	
applewood infused GV handcrafted bourbon, barrel aged old fashioned			

GrandView Wines

	~ Glass ~	~ Carafe ~
GV Chardonnay, Monterey County 2019	15	39
GV Sauvignon Blanc, San Martin 2020	16	41
GV Big Red Blend, San Martin 2019	16	41
GV Merlot, San Martin 2019	16	41
GV GSM, Mount Hamilton 2019	17	44
GV Cabernet Sauvignon, San Martin 2019	17	44

Premium Wines by the Glass

	~ Half ~	~ Full ~
Luigi Righetti, Amarone della Valpolicella, 2013	21	42
Opus One, Cabernet, Napa Valley, 2016	90	175
Duvergey, Clos De Vougerot, Grand Cru, 1996	30	60
Quintessa, Red Blend, Napa Valley, 2016	45	90
Chappellet, Pritchard Hill, Cabernet, 2015	60	120
Black Sheep, Zinfandel, Sierra Foothills, 1999	20	40

Wines by the Glass

Red

Louis Martini, Cabernet Sauvignon, Sonoma Valley, 2018	18
Red Schooner by Caymus, Malbec	21
Elouan, Pinot Noir, Oregon, 2018	18

White

Leonessa, Pinot Grigio, Italy 2015	14
GAWC by Rosenblum Cellars, Sauvignon Blanc, Sonoma CA, 2014	15
Rutherford Vintners, Chardonnay, Napa, 2017	15

Sparkling

Villa Carlotti, Prosecco, Veneto, Italy	16
Pierre Sparr, Cremant D'Alsace, Brut Rose, France	19
Roederer Estate, Brut, Anderson Valley	22
GH Mumm, Brut, Champagne, France	25

Bottled and Draft Beer

Peroni Euro Pale Lager, Rome, Italy (btl)	8	Full Contact, Hazy, Imperial IPA, Seattle	9
S 27 Brewery, Berliner Weisse, San Jose, CA	9	Sierra Nevada, Hazy Little Things, IPA, CA	9
Trumer Pils, Austria		9	

Italian Soda

Blood Orange, Pomegranate or Peach	6
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Eat. Love. Celebrate.

A 5% living wage surcharge will be added to all checks to partially offset recent minimum wage increases.

