

GRANDVIEW

ESTABLISHED 1884

GrandView Farms Featured Cocktails

Lambretta	17
Hennessy Privilege, Sicilian blood orange liqueur, Grandview Farms lavender bitters and Meyer Lemon	
Genepi	15
Handcrafted libation featuring fresh GrandView Farms citrus and herbs	
Barrel Aged Manhattan	15
American and Canadian premium whiskeys, handcrafted and barrel aged to perfection	
Limoncello Drop	15
Tito's vodka, fresh squeezed Meyer Lemon juice, GrandView Farms Meyer Lemon Limoncello, fresh raspberries	
Mango Cosmo	15
Ciroc mango Vodka, fresh squeezed lime, agave nectar, cranberry juice	
French 75	15
Hendricks Gin, freshly squeezed Meyer Lemon juice, agave nectar, Prosecco	
Mr. Slick	16
Buffalo Trace whiskey, Bordeaux cherries, splash of agave nectar, Angostura bitters	
Grand Mule	15
Stoli Vodka, Domaine De Canton Ginger Liqueur, Fever Tree ginger beer, fresh squeezed lime	
Gatsby	16
Templeton Rye whiskey, splash of honey, rinse of Absinthe, Peychaud's bitters	

Draft Beer

Elysian Brewery, Space Dust IPA, WA State	9
Sierra Nevada, Sierraveza Lager, Chico, CA	9

Bottle Beer

Peroni Euro Pale Lager, Rome, Italy	8
-------------------------------------	---

Italian Sodas

Blood Orange, Pomegranate, or Peach	6
-------------------------------------	---

Premium Wines by the Glass

	Half	Full
Rodney Strong, Symmetry, Alexander Valley	12	24
Paraduxx, Proprietary Red Blend, 2015	15	30
Belle Glos, Las Alturas Pinot Noir, Santa Lucia, 2016	17	34
Justin, Isosceles, Paso Robles CA 2013	18	36
Silverado Geo, Cabernet, Coombsville, CA 2012	19	38
Grgich Hills, Estate, Cabernet, Yountville, CA 2012	19	38
Bella Union by Far Niente, Cabernet, Napa 2015	20	40
Chappalet, Pritchard Hill, Cabernet, 2015	60	120

Wines by the Glass

Red

Rocca, Primitivo, Italy 2013	14
Enodelta Aglianico, Sannio, Italy 2014	15
Skyfall, Merlot, Columbia Valley, WA 2015	16
Lyric by Etude, Pinot Noir, Santa Barbara, 2015	16
Boen, Pinot Noir, Russian River, CA 2015	16
Beaulieu Vineyards, Cabernet, Napa, CA 2015	15
Mt Veeder, Cabernet, Napa Valley, CA 2013	19

White

Ruffino, Il Ducale, Pinot Grigio, Italy 2016	14
Leonessa, Pinot Grigio, Italy 2015	14
Wither Hills, Sauvignon Blanc, New Zealand, 2017	15
Hess, Shirtail Vineyard Chardonnay, Monterey	15
Failla, Chardonnay, Sonoma Coast, 2015	17
Duckhorn, Chardonnay, Napa Valley, 2015	19

Sparkling

Segura Viudas, Brut, Cava, Spain	14
Villa Carlotti, Prosecco, Veneto, Italy	14
Scharffenberger, Brut, Rose, Mendocino County	17
Louis Roederer, Champagne, France, N.V.	25
Dom Perignon, Champagne, France, 2005	60

Dessert Wine

2014, Kracher Riesling Auslese	14
Dows Fine Ruby	14
Dows Fine Tawny	15
Dows 20 Year	20
Dows 40 Year	40
2012, Dolce by Far Niente, late harvest Semillon	25

Ice Teas

The Republic of Tea Blackberry Sage	6
The Republic of Tea Darjeeling	6

Eat. Love. Celebrate.

Chef's Playground

Dungeness crab and korobuta pork belly salad with watercress, apples and celery root. 22

Fresh shelled Dungeness crab is simply tossed with diced apples and julienned celery root and a crème Fraiche dressing. Korobuta pork belly is slow cooked in cider until fork tender. The belly is chilled cut into medallions then fried crisp before plate presentation. The salad is assembled starting with the warm crispy pork belly, and then topped with the cool crab salad. The dish is finished with freshly dressed water cress and a drizzle of a vinaigrette made with the cider braising liquid from the pork, cider vinegar and olive oil. Our version of surf and turf!

Pair with Hess Chardonnay

Roasted butternut squash pear soup, crisp sage garnish. 12

Butternut squash is diced into large chunks along with the pears and sweet onion, then tossed with brown butter and spices and salt It's cooked in the oven until soft and lightly caramelized. The mixture is transferred to a pot, vegetable stock is added and the mixture is simmered for half an hour. It's puréed the finished with a touch of cream. The soup is then garnished with crispy GV farms sage

Pair with Duckhorn Chardonnay

Crispy smoked duck confit, blackberry balsamic reduction. 42

Legs of Peking duck are seasoned with salt and pepper then lightly smoked. The legs are the slowly cooked in duck fat until tender. A sauce is made with fresh blackberries, aged balsamic vinegar and duck stock. For presentation the duck is quickly browned to crisp the skin and brought back to temperature. The sauce is heated with the addition of more fresh blackberries spooned onto the plate and topped with the crispy duck

Pair with Belle Glos Pinot Noir

Five spice salmon, braised shitake mushrooms and a soy, ginger, red wine reduction. 44

Center cut salmon filets are seasoned lightly with Chinese five spice powder and seared to a deep brown. The fish is then finished in the oven until just cooked. Shitake mushrooms are braised in soy sauce, ginger and red wine. A sauce is made with the shitake braising liquid, more ginger, fish stock and a touch of brown butter. These flavors are a perfect foil for the richly textured salmon

Pair with Lyric by Etude Pinot Noir

Meyer lemon meringue tart, raspberry rose petal oculus. 14

Five Course GrandView Tasting Menu

105 per person

Pan-Seared Scallops

Winter citrus, pistachio crema

GrandView Farms Beet Salad

Lemon agave tossed GrandView Farms roasted heirloom beets, Marcona almonds, herb marinated chevre goat cheese and micro greens

Seasonal Intermezzo

Lobster Ravioli

Maine lobster filled pasta, Meyer lemon basil lobster butter sauce

Filet Mignon • Center Cut

Tender and buttery filet, red wine reduction

Chocolate Torte

Godiva dark chocolate liqueur, silky, rich, and decadent, walnut almond crumble

Wine Pairing 1

45

Villa Carlotti Prosecco
Leonessa, Pinot Grigio
Hess Collection Chardonnay
Mt Veeder Cabernet Sauvignon
Dows 20 year Fine Tawny Port

Wine Pairing 2

95

Dom Perignon
Withers Hill Sauvignon Blanc
Duckhorn Chardonnay
Silverado Geo Cabernet Sauvignon
Dows 40 year Fine Tawny Port

Eat. Love. Celebrate.

Antipasti & Share Plates

Oysters on the Half Shell

Blue Point Oysters, Virginia,	½ doz	18
Raspberry mignonette	1 doz	36

Oyster Rockefeller

19
Fresh market oysters baked in a rich mixture of bacon, caramelized onions, farm spinach, sambuca liquor and pepper jack cheese

Arancini Siciliani (v)

16
Arborio risotto fritters filled with mozzarella and sweet peas, pankò

Kobe Beef Carpaccio

25.5
Black truffle aioli, crisp Yukon pommes frites

Calamari Con Limone

19
Lightly floured local squid and Meyer lemons, house made cocktail and tartar sauce

House Cured Charcuterie Plate (serves 2)

24.5
Hand selected artisan salumi and cheeses, pickled farm vegetables, olives, truffle mustard, fig mostarda

Pan-Seared Scallops

19.5
Winter citrus, pistachio crema

Polenta con Funghi (v)

14.5
Crispy polenta, wild mushroom ragout, truffle mascarpone

Insalata

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

Roasted Winter Caprese (v)

17
Season's best farm vegetables, lightly roasted, fresh herbs, citrus, virgin olive oil, fresh burrata cheese, aged balsamic vinegar

Whole Leaf Caesar Salad

15
Crisp romaine hearts, our signature roasted garlic dressing, house made focaccia croutons, Sicilian white anchovies

GrandView Farms Beet Salad (v)

16
Lemon agave tossed GrandView Farms roasted heirloom beets, Marcona almonds, herb marinated chevre, micro greens

Spinachi e Funghi (v)

15.5
GrandView Farms kookaburra spinach, sautéed field mushrooms, warm Sambuca balsamic vinaigrette, imported pancetta

Pasta Nostra

Here at GrandView we pride ourselves in serving our daily handmade pastas made with our very own GrandView Farms cage free eggs, the highest quality flour and natural Mt. Hamilton spring water

Tagliatelle alla Bolognese

32
Chianti braised ground Mt. Hamilton grass fed beef, sautéed field mushrooms, garlic, aged parmigiano

Pappardelle Genovese (v)

30
Wide egg noodles simple and delicious served with our fresh GrandView farms basil and garlic pesto, shaved parmigiano

Fresh Maine Lobster Ravioli

38
Maine lobster filled pasta, Meyer lemon basil lobster butter sauce

Fettucini alla Sinatra

30
House-made fettuccini, signature vine-ripe marinara, grated parmigiano, mild house-made Italian sausage, sweet roasted peppers, light cream

GrandView Farms Pumpkin Tortelloni (v)

34
Roasted pumpkin filled pasta, orange marsala brown butter, toasted hazelnuts

Lobster Carbonara

48
Tagliatelle pasta, pancetta, sweet peas, garlic, grated parmigiano, cream, GrandView Farms fresh egg, topped with a 10 oz. broiled cold-water lobster tail

Eat. Love. Celebrate.

Mare

Accompanied with roasted seasonal GrandView Farms vegetables and braised farm greens

Salmone GrandView 44
Roasted fresh filet of salmon filled with sautéed kookaburra spinach, shallots, crab meat, Meyer lemon beurre blanc

Sea Scallop Scampi 49
Pan-seared day boat scallops, white wine, garlic, butter, farm fresh herbs

Twin Lobsters Tails 65
Broiled 10oz cold water lobster tails served with roasted GrandView Farms vegetables, Yukon potato purée, melted butter and fresh lemon

Terra

Accompanied with roasted seasonal GrandView Farms vegetables, braised farm greens and grilled polenta.

21-Day Wet Aged Prime Rib • Prime Grade 16oz 47
22oz 64

Akaushi Wagyu New York Steak • Texas 14oz 69
Grilled marbled American Kobe, red wine reduction

Filet Mignon • Center Cut 8oz 50
Tender and buttery filet, red wine reduction

Fire Grilled Ribeye • Prime Grade 18oz 55
Our ribeye is cut from Prime Grade Angus, lightly seasoned and grilled, choice of green peppercorn sauce or red wine reduction

Pesto Parmigiana • Mary's Organic Chicken 35
Focaccia crusted chicken breast, bufala mozzarella and GrandView Farms pesto served over house made tagliatelle pasta

Bison Ribeye • Wyoming 14oz 54
Fire grilled Durham Ranch bison ribeye, huckleberry butter

Braised Lamb Shank 18oz 43
Tender braised lamb shank, tomato, carrots, potatoes, white wine, lamb jus

Enhancements

Truffle Yukon Potato Puree 9

Pesto Yukon Potato Puree 8

Gorgonzola Yukon Potato Puree 8

House Polenta 7

Garlic Braised GrandView Farms Greens 7

Seasonal Roasted GrandView Farms Vegetables 8

Pan-Seared Scallops (lemon, garlic white wine) 21

Broiled 10 oz. Cold-Water Lobster Tail 32

We are proudly serving seasonal and all naturally grown produce from our very own GrandView Farms.

4% living wage supplement will be added to each check to help with the recent increases in minimum wage costs.

20% Gratuity for parties of 6 or more - split plate fee of \$4

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

Eat. Love. Celebrate.

GRANDVIEW

ESTABLISHED 1884

Dolci

Amaretto Crème Brûlée	13
Amaretto liqueur gives this traditional crème brûlée its heavenly almond flavor	
Signature Grandview Cheesecake	14
Graham cracker crust, a cream cheese layer, a layer of sour cream and sugar, specially created over a secret two-day process	
Chocolate Torte	13
Godiva dark chocolate liqueur, silky, rich, and decadent, walnut almond crumble	
Butterscotch Budino	13
Beautifully layered Italian custard, caramelized brown sugar, candied hazelnuts, salted caramel, mandarin	

Caffe

	Single	Double
Espresso	3.5	5
Cappuccino	5	6
Lattes	5	6
Hot coffee and tea	4	

Hand Crafted Dessert Cocktails

GrandView Birthday Cocktail **14**
 Frangelico, vodka, GrandView Farms Meyer lemon juice, cream, agave

Decadent Chocolate Martini **15**
 Selvarey cacao, Kahlua, cream, shaved chocolate and a chocolate rim

Digestivo e Aperitivo

Bailey's	12
Kahlua	12
Fernet Branca - Digestivo	12
Calvado's - Aperitivo	12
Disaronno - Aperitivo	13

Scotch

The Macallan 12	14
The Macallan 12 Double Cask	22
The Macallan Rare Cask	40
The Macallan 18	45
Johnnie Walker Black Label	13
Johnnie Walker Blue Label	40
Johnnie Walker Blue Label Ghost & Rare	85
Royal Salute 21	44

Cognac

Courvoisier	14
Remy Martin VSOP	17
Remy Martin 1738	19
Hennessy Privilege	19
Remy Martin XO	50
King Louis XIII	.5 oz 80
	1 oz 150
	2 oz 280

Port

Dows Fine Ruby Port	14
Dow's Fine Tawny	15
Dow's 20 Year	20
Dow's 40 Year	40