

# GRANDVIEW

Restaurant & Venue \* Est. 1884



## Mother's Day Luncheon

11 AM – 2 PM • \$85 per person

*first course (choice of):*

### GRANDVIEW FARMS HARVEST SALAD (V)

GrandView Farms red and green baby romaine, shaved fennel, GrandView Farms breakfast radishes, orange balsamic vinaigrette, goat cheese crostini

### GRILLED ASPARAGUS SOUP (V)

lemon croutons

*second course (choice of):*

### PAN ROASTED SALMON

meyer lemon beurre blanc

### MARY'S CHICKEN SCALLOPINI

wild mushroom marsala

### HOUSE MADE GOAT BRIE TORTELLONI (V)

black truffle cream sauce

*dessert:*

### CHOCOLATE TORTE

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.

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## Mother's Day Dinner

5-10 PM • \$120 per person

*first course:*

### GRANDVIEW FARMS HARVEST SALAD (V)

GrandView Farms red and green baby romaine, shaved fennel, GrandView Farms breakfast radishes, orange balsamic vinaigrette, goat cheese crostini

*second course:*

### LOBSTER RAVIOLI

maine lobster filled pasta, meyer lemon basil lobster butter sauce

*third course (choice of):*

### LAND & SEA

grilled filet mignon, garlic lemon prawns

### PAN ROASTED SALMON

meyer lemon beurre blanc

### HOUSE MADE GOAT BRIE TORTELLONI (V)

black truffle cream

*dessert (choice of):*

### GRANDVIEW SIGNATURE CHEESECAKE

### CHOCOLATE TORTE

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