

Dinner is served Tuesday-Thursday 5:30pm-9:00pm
Friday-Saturday 5:30pm-10:00pm

RESTAURANT & BAR
GRANGER

Starters

BUTTERNUT SQUASH SOUP 16

lobster • puffed wild rice • cognac cream • brown butter

RICOTTA AGNOLOTTI 21

smoked oxtail • pickled turnips • red wine jus • crispy kale

ESCAROLE SALAD 16

pomegranates • fried walnuts • sourdough croutons • goat cheese ranch

BRUSSELS SPROUT SALAD 17

pickled red onion • wild arugula • soft egg • parmesan • bacon vinaigrette

HAMACHI CRUDO* 20

perilla • sesame • rose apple • yuzu vinaigrette

TSAR NICOULAI CAVIAR* MP

potato rosti • crème fraîche • sieved egg • red onion • chives

Entrees

VANDE ROSE PORK CHOP* 43

cauliflower • radicchio • sherry roasted apple • cider jus

KING SALMON* 43

fork crushed potatoes • bacon • leeks • manila clams • roe • white wine broth

GRILLED HARRIS RANCH FILET MIGNON* 67

spinach • twice baked potato • bordelaise

SPICE CRUSTED AHI TUNA* 44

chickpeas • fennel • salt roasted beets • cauliflower • coconut curry broth • garlic yogurt

PARSNIP TORTELLONI 33

hazelnuts • pickled hedgehog mushrooms • broccoli • parmesan

GRILLED BRANZINO* 41

brussels sprouts • black trumpet mushrooms • butternut squash • celery root pureé • citrus persillade