

GRANGER RESTAURANT & BAR

Starters

CORN AND WHITE NECTARINE GAZPACHO 16
dungeness crab • serrano chili • watermelon radish • thai basil

FIG SALAD 17
point reyes bleu cheese • marcona almonds • arugula • picked herbs • white balsamico

AHI TUNA CRUDO* 23
black watermelon • cherry tomato • ponzu • avocado mousse

BUTTERMILK BATTERED OYSTERS 23
heirloom tomatoes • azolla farms gypsy peppers • dulce seaweed • pickled sea beans • romesco

BUFFALO MOZZARELLA AGNOLOTTI 21
sweet 100 tomatoes • basil • parmesan

CHILLED SEAFOOD CAPPALETTI 21
diver scallop • manila clam • pei mussel • salmon roe • preserved lemon • tarragon emulsion

Entrees

KING SALMON* 43
crispy squash blossom with shrimp mousse • patty pan squash • pearl onion petals • sauce américaine

DRY AGED FLANNERY NEW YORK* 71
blistered heirloom tomato gratin • onion rings • bordelaise

OLIVE OIL POACHED CALIFORNIA HALIBUT* 44
tabbouleh • roasted tomato • garlic yogurt • pistachio dukkah

DIXON LAMB* 59
jimmy nardello peppers • fingerling potatoes • eggplant • wild arugula • black olive jus

SHORT RIB RAVIOLI 37
corn • preserved lemon • zucchini basil pureé • burrata mousse

VANDE ROSE PORK CHOP* 45
tomato braised romano beans • olive oil crushed butterball potatoes • crispy torpedo onion • grilled lemon