

# 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