

Granada

HOTEL & BISTRO

CAL POLY GRADUATION 2018

A LA CARTE DINNER

THREE MEATS \$17 | THREE CHEESES \$17 | THE GRANADA (both) \$25

HALF BAGUETTE - butter | fleur de sel \$4

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HOUSE PICKLED VEGETABLES \$8

KIMCHI GREEN BEANS \$5

ALMONDS \$5 | OLIVES \$5 | BOTH \$9

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CORN CHOWDER - salsa verde - cup \$7 | bowl \$11

CAESAR - romaine | boquerones | garlic bread crumbs \$14

ARUGULA SALAD - lime vinaigrette | cotija | pickled red onion | tomato \$13

CHICKEN MEATBALLS - ginger | lemongrass | pickled peppers

pineapple-thai chili glaze \$14

BRUSSELS SPROUTS - goat cheese | dried cherries | pickled mustard seed \$13

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PAN ROASTED CHICKEN - heirloom tomato panzanella | local greens

smoked tomato vinaigrette \$26

CULOTTE STEAK - blue cheese butter | sauteed asparagus

garlic mashed potato \$30

PRAWNS - orange-chili glaze | forbidden rice | broccolini \$28

SPRING TAGLIATELLE - mushroom | pea tendrils | parmesan | fresno chili

loo loo farms duck yolk \$26

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CHOCOLATE MARQUISE - toasted almond | raspberry \$10

POUND CAKE - strawberries | white chocolate buttercream \$10

WATERMELON-PEACH SORBET \$8

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CAL POLY GRADUATION 2018

PRIX FIXE DINNER \$45

-first course-

CORN CHOWDER - salsa verde

CAESAR - romaine | boquerones | garlic bread crumbs

ARUGULA SALAD - lime vinaigrette | cotija | pickled red onion | tomato

-second course-

PAN ROASTED CHICKEN - heirloom tomato panzanella | local greens
smoked tomato vinaigrette

CULOTTE STEAK - blue cheese butter | sauteed asparagus
garlic mashed potato

PRAWNS - orange-chili glaze | forbidden rice | broccolini

SPRING TAGLIATELLE - mushroom | pea tendrils | parmesan | fresno chili
loo loo farms duck yolk

-third course-

CHOCOLATE MARQUISE - toasted almond | raspberry

POUND CAKE - strawberries | white chocolate buttercream

WATERMELON-PEACH SORBET