

GRANGE

R E S T A U R A N T & B A R

NEW YEAR'S EVE

December 31, 2023

Amuse

Duck Confit Beggars Purse

goat cheese / orange gastrique / chive

First

CRISPY OYSTERS & SOY BRAISED PORK BELLY

charred cabbage / pickled carrots / fresno chilies

Second

CURRIED LOBSTER BISQUE

curry cream / sultanas / green onion / fried jasmine rice

Third

MAINE LOBSTER RAVIOLO

burgundy black truffle / fried sage / pickled apple

Fourth

GRILLED FILET MIGNON

creamed wild mushrooms / chanterelle arancini / bone marrow bordelaise

Dessert

PEANUT BUTTER FEUILLETINE CHOCOLATE TART

pretzel & salted caramel gelato

NO SUBSTITUTIONS

\$155 PER PERSON EXCLUSIVE OF TAX AND GRATUITY

EXECUTIVE CHEF DANE BLOM