

# *Granger's Wine Dinner*

Wednesday, June 25th 7:30 pm, by Executive Chef Manny

\$150\* PER PERSON \*Tax & Gratuity included.

## *First*

### **Zarandeado shrimp tostadita**

Togarashi, guacamole, micro cilantro

## *Second*

### **Burrata pesto**

Arugula, pesto, pine nut, evoo

## *Third*

### **Dover sole meunière**

butter, capers, lemon butter, fine herbs, asparagus tips, grilled lemon

## *Four*

### **Black garlic Prime NY strip**

black garlic glaze, whipped sourcream potato, roasted broccolini

## *Dessert*

### **Red fruit mille-feuille**

Crème pâtissière, raspberry