

SLO Restaurant Month

GRANADA HOTEL & BISTRO

Sunday-Saturday: 5:00 p.m.-8:45 p.m.

\$65 PER PERSON

AMUSE

CITRUS POACHED PRAWNS

Poached Prawn, Tomatillo Cocktail Sauce

STARTER

FENNEL & GRAPEFRUIT SALAD

Shaved Fennel Salad, Avocado, Grapefruit, Watercress, Citrus-Honey Vinaigrette

COCKTAIL PAIRING

Jazz Hands

Beefeater Gin, Jasmine Tea
Infused Syrup, Lemon, Soda
Water

or

WINE PAIRING

Chenin Blanc, Lo-Fi

Santa Barbara, California 2022

MAIN

CITRUS-BRINED PORK CHOP

Citrus-Brined Pork Chop, Sweet Potato Puree, Swiss Chard, Jalapeno-Blood Orange Marmelade

COCKTAIL PAIRING

Lion's Tale

Old Forrester Bourbon, St.
Elizabeth's All Spice Dram,
Demerara, Lime

or

WINE PAIRING

Grenache, Tribute to Grace

Los Alamos, California 2022

DESSERT

BLOOD ORANGE UPSIDE DOWN CAKE

Caramelized Blood Orange Slices, Whipped Cream

COCKTAIL PAIRING

Southern Delight

House Amaretto, Bourbon, Creme
De Cacao, Lemon

or

DIGESTIF PAIRING

Amaro

Amaro Nonino, Montenegro,
Averna, Fernet Branca

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