SLO Restaurant Month

GRANADA HOTEL & BISTRO

Sunday-Thursday: 5:00 p.m.-8:45 p.m.
Beginning Jan. 3

$45 PER PERSON

FIRST COURSE (Choose One):

NOMADA CAESAR- babe farms baby romaine, c.c.c. faultline cheese, fennel pollen dusted baguette
ROASTED BRUSSELS SPROUTS- boursin cheese, honey, pickled cranberries
MINESTRONE SOUP- etto ditalini, lentil, onion, tomato, carrot, celery, kale

SECOND COURSE (Choose One):

PAN-CHARRED TRI-TIP- truffle charcoal rub, potato purée, broccolini, red wine demi, crispy pickled onion
MARY'S CHICKEN- spice crusted, bourbon maple sweet potato, kale chips, smoked butter
WILD MUSHROOM FARRO- farro grain, mighty cap mushroom, shallots, smoked parmesan

THIRD COURSE (Choose One):

MEYER LEMON MERINGUE TART- meyer lemon curd, vanilla meringue, tart selection of ice cream or sorbet

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