


GRAIN & CANE
BAR AND TABLE

RESTAURANT MONTH MENU

TASTING MENU WITH PLANT BASED OPTIONS

PRE FIXE MENU 39

STARTER

cauliflower tempura (v)

chili vinegar, ginger, garlic

meatballs

slow cooked in tomato sauce, ricotta, grilled ciabatta

ENTRÉE

squash "spaghetti" (v)

spaghetti squash, roasted portabello, pumpkin seed pesto,

eckerton farms aji dulce peppers

cresecent farm duck confit

carrot chutney, green beans, cilantro, green curry sauce

DESSERT

sorbet trio (v)

strawberry, white peach, calamansi, basil shortbread

affogato

vanilla ice cream, espresso, dark chocolate chunk biscotti, halva

COCKTAIL

the outlaw 13

blanco tequila, chili liqueur, ginger-hibiscus syrup, lime juice

apples to apples 13

bulleit bourbon, local apple cider, honey, lemon juice

BEER

local selection from untied brewing company 7

WINE

giesen sauvignon blanc 13

marlborough, new zealand