

GRACE

MODERN AMERICAN CLASSICS

Menus and Events for the week of October 22, 2012



“WEEKLY HAPPENINGS”

Monday - Friday - “1/2 PRICE BUBBLES” Enjoy 50% OFF ALL BUBBLES at Grace every Monday through Friday from 4 until 6. By the glass, half bottle and full bottle.

Mondays - “HALF PRICE CIGARS” Enjoy 1/2 price cigars on the Terrace along with fine scotches & bourbons selected by Jason and his staff all evening.

Tuesdays - “CELEBRITY BARTENDER” Tonight’s “Celebrity Bartenders” are Eva Bonilla and Bob Bonilla from the Hispanic Women’s Network of Texas, Fort Worth Chapter. Tonight will help kick-off their membership drive. 5-7pm

Wednesdays - “WOMEN AND WINE” Join us this week for a tasting of Gothic wines. After a combined two decades in food and wine experience in New York City, restaurant owner, William Tigertt, and sommelier, Josh Nadel, have taken their love of Pinot Noir and the wines of the Pacific Northwest to craft the inaugural releases of Gothic Wine. Enjoy their Rose, Chardonnay and Pinot Noir. 3 glasses of wine with 3 perfectly paired bites. 4-7pm

Thursdays - “BEER AND BRATS” Join Jason for our Thursday night special, “Beer and Brats”. This week, we will have the “Best of Beer and Brats”. Choose any three from Leibinger, Krombacher and Laughing Dog Breweries. Three full beers and a brat snack for \$10. 4-7pm

“JONES FAMILY VINEYARDS WINE DINNER”

Thursday, November 8, 6:30pm
\$225/person plus tax and gratuity

Meet and greet reception at 6:30pm

Chef’s Selection of Passed Canapés

Schramsberg, Blanc de Blancs, CA, 2009

Seated Dinner at 7:00pm

Alaskan King Crab

American sturgeon caviar, crème fraiche and chives
Jones Family Sauvignon Blanc, Napa, CA, 2010

Ahi Tuna

olive oil poached with piperade of vegetables and quail egg
Jones Family Cabernet Sauvignon, Napa, CA, 1996
Jones Family Cabernet Sauvignon, Napa, CA, 2006

Coffee Braised Pork Belly

confit shoulder, brussels sprouts, apple and pomegranate
Jones Family “The Sisters”, Cabernet Sauvignon, Napa, 2009

Colorado Lamb

cauliflower puree, golden raisins and brown butter
Jones Family Cabernet Sauvignon, Napa, CA, 2008

Roasted Sirloin of Beef

Anson Mills polenta and roasted root vegetables
Jones Family Cabernet Sauvignon, Napa, CA, 2009

Selection of Artisan Cheese

berry jam and grilled rustic bread
Jones Family Cabernet Sauvignon, Napa, CA, 2009

“JONES FAMILY VINEYARDS”

In 1992 Sally and Rick Jones found a gorgeous view that came with a few acres of vineyards. A retirement home; a family place was what they had in mind. After selling grapes to Stag’s Leap Winery for a few years Rick tasted the unblended wine made from the vineyard’s fruit and decided it was too good to let it be blended away in someone else’s wine. Jones Family Vineyards was born from this in 1996. Jones Family Vineyards unique flavor characteristics grow from a special terroir – a combination of soils and micro-climate. The three estate vineyards are located in the northern Napa Valley at the base of Howell Mountain about 5 miles north St. Helena. The soils are rocky which allows for excellent drainage, but each vine must burrow deep into the soil to find nutrients and water. The vineyard elevations vary from 600 feet at the base of the estate to about 900 feet at the highest point. Each vine has adapted to its unique location, and the variation in elevation and slope allows for a layering of flavors in the fruit they harvest.

Some of the strongest talents in winemaking today have worked with the Jones Family. Legendary David Abreu has managed the vineyard since 1996. Heidi Peterson Barrett made the wines in the first decade. She grew up in a winemaking family and destined to become one of California’s leading winemakers. In 1998 Robert Parker listed her as only one of two US based wine heroines and dubbed her the “first lady of wine” with a resume including wineries such as Screaming Eagle, Dalla Valle and Grace Family, just to name a few. As the winemaker for Jones Family Vineyards vintages 1996 to 2006 she launched our Estate Cabernet Sauvignon and The Sisters. Thomas Rivers Brown now manages all aspects of the winemaking and is one of the most exciting young talents in Napa Valley. Born in Sumter, South Carolina, Thomas developed an interest in wine while at the University of Virginia. Later he expanded his knowledge of wines from all the world’s great regions while working at All Seasons Wine Shop in Calistoga. Beginning at Turley Estate in the late 1990s, and continuing today at Schrader, Maybach Cellars and others, he crafts beautiful wines that speak of the land and conditions that created them. 2007 was Thomas’s first vintage with Jones Family Vineyards.

Join us next Thursday evening, November 8 for this very special and unique wine dinner created by Chef Blaine Staniford and perfectly paired with these stellar Jones Family wines.

“UPCOMING EVENTS”

Thursday, November 8 - “JONES FAMILY WINE DINNER” - Join us in welcoming back Dan Bailey of Jones Family for a multi-vintage wine dinner progressing from their very first 1996 vintage to their current 2009 release. \$225/person plus tax & gratuity. 6:30pm

November 9 - “SCHOOL YARD HARVEST DINNER” - Join us as we enjoy a dinner featuring vegetables grown by local school children as part of the REAL School Gardens program. \$150/person includes a \$60 donation. 6:30pm

“GOOD TIMES AT GRACE”

