

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu 2017

American Sturgeon Caviar

white and green asparagus with burrata and cured egg yolk

**Ancient Peaks, Sauvignon Blanc, Paso Robles, CA, 2015*

Hawaiian Blue Prawns

charcoal grilled with scampi butter

**Deformville, Chardonnay, Piedmont, IT, 2014*

Cold Smoked Alaskan King Salmon

buttermilk emulsion, dill, horseradish and crispy skin

**Domaine Meix Foulot, Pinot Noir, Mercury 1er Cru, Burgundy, FR, 2012*

Hudson Valley Foie Gras Tart

citrus roasted beets, dehydrated strawberries, beet molasses
and pistachios

**Les Cadrans de Lassègue, Merlot Blend, St Emilion, Grand Cru, FR,
2012*

Rabbit Pastilla

spring peas, morel mushrooms, bulb onions and mustard jus

**Colbertina "Tenuta L'Illuminata", Barbera D'Alba, IT, 2011*

Colorado Lamb Loin

chickpea falafel, merguez sausage, kumquat chutney and yogurt

**Keenan, Cabernet Sauvignon, Napa Valley, CA, 2012*

Selection of Artisan Cheese

\$15.00 supplement

Texas Goat Cheese Bavarois

macerated strawberries, walnut cookie crumble
and pink peppercorns

**Warre's, Otima 10, 10 Year Tawny Port, Porto, NV*

\$85.00 for food only

****\$50.00 for wine pairing***