

GRACE

MODERN AMERICAN CLASSICS

Grace Summer Classics for Two

Memorial Day - Labor Day

Choice of One Soup/Salad Each:

Chilled Melon and Curry Soup

english cucumber, coconut milk and shiso

Baby Gem Lettuce

sun burst tomatoes, Pederson's bacon, smoked blue cheese & petite herbs

Tomato and Arugula

heirloom melon, balsamic, sourdough croutons and red onion

Entrée:

Petite Filet and Maine Diver Scallop

roasted garlic, shallot potato cake, American caviar butter sauce

Choice of two sides:

Starch

Mac 'n Cheese – Texas 1015 onions

Smoked Potato Puree – cheddar, tomatoes

Fingerling Steak Fries – fermented chili aioli

Farro Verde – asparagus and morels

Vegetable

Local Tomatoes – sea salt and olive oil

String Beans and Squash – house ricotta

Bacon Wrapped Onions – blue cheese

Shishito Peppers and Corn – meyer lemon

Choice of One Dessert for the Table:

Butterscotch Pudding

dulce de leche, marcona almond crumble, salted caramel gelato

Valrohna Chocolate Tart

Oregon huckleberries, peanut butter sorbet and toasted peanut crumble

Selection of Seasonal Sorbets

candied citrus

\$99 Dinner for Two