

# GRACE

MODERN AMERICAN CLASSICS

## **Chef's Tasting Menu 2017**

### **Snacks**

king salmon with avocado and pistachio

A5 wagyu striploin on koshihikari rice with yuzu kosho

king fish crudo with preserved meyer lemon

\* *Roederer Estate, Sparkling, Brut Rosé, Anderson Valley, CA NV*

### **Jumbo Lump Crab**

brown buttered corn broth, chives and summer truffles

\* *Alain Jaume, Haut de Brun, Cotes-du-Rhone, Blanc, FR 2015*

### **Hawaiian Blue Prawns**

charcoal grilled with scampi butter

\* *Deforville, Chardonnay, Piedmont, IT, 2014*

### **Tandoori Spiced Diver Scallop**

date puree, baby carrots and dill

\* *Domaine Vacheron, Sauvignon Blanc, Sancerre, France, 2015*

### **Dry Aged Muscovy Duck**

pickled cherries, chanterelle mushrooms and corn pudding

\* *Bertrand Machard de Gramont, Pinot Noir, Aux Allots, Nuits- Saint-Georges, Burgundy, FR, 2011*

### **Beef Short Rib "Pastrami"**

caramelized sauerkraut, mustard seeds and 1000 island

\* *Gorman, Blend, The Devil You Know, Columbia Valley, WA 2014*

### **Selection of Artisan Cheese**

**\$15.00 supplement**

### **Texas Goat Cheese Bavarois**

macerated blackberries, grilled stone fruit and  
walnut cookie crumble

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

**\$85.00 for food only**

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