

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu

Ora King Salmon

ivory sweet potato, smoked roe, gala apple and rye
Ferghettina, Franciacorta Brut Rosé, Italy, 2012

Bouchon Mussels

pernod cream, sea vegetables and petite turnips
Foxen "Block UU", Chardonnay, Santa Maria Valley, California, 2014

Tai Snapper

mushroom dashi, radish and kombu
+Burgundy truffle \$15
Robert Weil, Riesling, Trocken, Rheingau, Germany, 2014

Buttermilk Doughnut

liquid cheese and dehydrated scallion powder.
Ferraton "La Matinière", Syrah, Crozes-Hermitage, France, 2014

Dry Aged Muscovy Duck

parsnip pudding, duck sausage, cabbage and chickpea panissa
Brickhouse "Les Dijonnais", Pinot Noir, Ribbon Ridge, Willamette Valley, Oregon, 2014

A bar N Flat Iron of Beef

cauliflower purée, beef cheek and preserved lemon gremolata
+ A5 Japanese wagyu \$35
Chave Selections, Syrah, Hermitage "Farconnet", France, 2011

Selection of Artisan Cheese

\$15.00 supplement

Valrhona Chocolate Mousse

eucalyptus, avocado and pistachio
Broadbent, 5 Year, Madeira, Portugal, NV

\$89.00 for food only

***\$60.00 for wine pairing**

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Chef's Vegetarian Tasting Menu

Avocado Toast

house sauerkraut, sunflower seeds,
garbanzo beans and rye
Ferghettina, Franciacorta Brut Rosé, Italy, 2012

Golden Beet Carpaccio

gala apple, parsnip cream, red quinoa and pecan vinegar
Trimbach "Reserve Personelle", Pinot Gris, Alsace, France, 2010

Mushroom Dashi Broth

radish, black garlic and kombu
+Burgundy truffle \$15
Robert Weil, Riesling, Trocken, Rheingau, Germany, 2014

Buttermilk Doughnut

liquid cheese and dehydrated scallion powder
Ferraton "La Matinière", Syrah, Crozes-Hermitage, France, 2014

Chickpea Panissa

black olive caramel, pecorino camomilla and young celery
*Brickhouse "Les Dijonnais", Pinot Noir, Ribbon Ridge, Willamette Valley,
Oregon, 2014*

Smoked Potato Tortellini

trumpet mushrooms, petite turnips and brussels sprouts
Colbertina "Tenuta l'Illuminata", Barbera D'Alba, La Morra, Italy, 2010

Selection of Artisan Cheese

\$15.00 supplement

Valrhona Chocolate Mousse

eucalyptus, avocado and pistachio
Broadbent, 5 Year, Madeira, Portugal, NV

\$69.00 for food only

***\$60.00 for wine pairing**