

# GRACE

MODERN AMERICAN CLASSICS

## Chef's Tasting Menu

### Ora King Salmon

ivory sweet potato, smoked roe, gala apple and rye  
*Berlucchi, Franciacorta Brut Rosé, Italy, NV*

### Bouchon Mussels

pernod cream, sea vegetables and petite turnips  
*Presqu'île, 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  
*Marchand-Tawse, Pinot Noir, Bourgogne, France, 2012*

### A bar N Flat Iron of Beef

cauliflower purée, beef cheek and preserved lemon gremolata  
+ A5 Japanese wagyu \$35  
*Ca'Marcanda "Magari" by Gaja, Bordeaux Blend, Toscana, Italy, 2006*

### 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**

***Tasting menu requires participation of entire table***

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## Chef's Vegetarian Tasting Menu

### Avocado Toast

house sauerkraut, sunflower seeds,  
garbanzo beans and rye  
*Berlucchi, Franciacorta Brut Rosé, Italy, NV*

### 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  
*Marchand-Tawse, Pinot Noir, Bourgogne, France, 2012*

### Smoked Potato Tortellini

trumpet mushrooms, petite turnips and brussels sprouts  
*Scarpa "La Bogliona", Barbera D'Asti, Italy, 2006*

### 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**

*Tasting menu requires participation of entire table*