

GRACE

MODERN AMERICAN CLASSICS

Grace Clam Bake

*Join us on our patio
Friday September 22nd, 2017*

Reception at 6:30pm

Selection of Passed Canapés

Domaine d'Orfeuilles, Vouvray, France, Brut, NV

Dinner at 7:00pm

Tasting of King Salmon

Five preparations in a progression from light to full bodied
Served with a progression of three white wines

New England Style Clam Chowder

Pickled ramps, fingerling potatoes and house bacon
Kiralyudvar, Furmint, Tokaj, Hungary, Sec, 2013

“Clam Bake”

Featuring a selection of:

Little neck, manila and chowder clams

Diver scallops, Maine lobster, jumbo prawns

Bouchon mussels, blowfish tails, king crab and long island calamari

Presqu'île Winery, Pinot Noir, Santa Maria Valley, California, 2014

or

Presqu'île Winery, Chardonnay, Santa Maria Valley, California, 2014

Blueberry and Sweet Corn Trifle

Candied ginger, caramel popcorn and marscarpone
Foxen, Late Harvest Chenin Blanc, Santa Maria Valley, 2007

\$135 per person plus tax and gratuity

Executive Chef: Blaine Staniford