

GRACE

MODERN AMERICAN CLASSICS

Quintessa Wine Dinner
with Wine Maker Rebekah Wineburg
Thursday, June 22, 2017

Reception at 6:30pm

Selection of Passed Canapés
Roederer Estate, Anderson Valley, Brut Rosé, NV

Dinner at 7:00pm

King Fish Crudo

Meyer lemon butter, American sturgeon caviar and chives
Illumination, White Blend, California, 2015

Curried Galia Melon Soup

spot prawn, coconut milk, granny smith apple
Flowers, Chardonnay, Sonoma Coast, 2015

Bandera Quail

pancetta wrapped figs, brioche stuffing, red eye pan jus
Flowers "Seaview Ridge", Pinot Noir, Sonoma Coast, 2014

Confit of A Bar N Ranch Prime Rib

potatoes aligot, Rain Drop Farms heirloom tomatoes, charred bulb onions
Quintessa, Napa Valley, 2013

Rhubarb Panna Cotta

whipped mascarpone, freeze dried strawberries
Flowers Rosé of Pinot Noir, Sonoma Coast, 2016

\$195 per person plus tax and gratuity
Executive Chef: Blaine Staniford