

# GRACE

MODERN AMERICAN CLASSICS

## **Tamber Bey Wine Dinner**

**with Owner Barry Waitte**

*Wednesday, July 26, 2017*

Reception at 6:30pm

### **Selection of Passed Canapés**

*Cantina della Volta, Lambrusco di Modena Classico Metodo, Brut, Italy,  
2009*

Dinner at 7:00pm

### **Wood Grilled Oysters**

cheddar-scallion butter, house hot sauce and Parker house rolls.

*Tamber Bey, Sauvignon Blanc, Oakville, Napa Valley, 2016*

### **Heirloom Melon**

pancetta, burrata, aged balsamic and wild arugula

*Tamber Bey, Chardonnay, Yountville, Napa Valley, 2016*

### **Bandera Quail**

charred sweet corn, pickled ramps and black garlic

*Tamber Bey "Sun Chase Vineyard", Pinot Noir, Sonoma Coast, 2014*

### **Picnic at Grace**

cocoa rubbed duroc pork collar, fingerling potato salad,

smoked black eye peas and cider braised cabbage.

*Tamber Bey "Rabicano", Cabernet Blend, Yountville, Napa Valley, 2013*

### **Baked Marin French Cheese Company**

#### **"Triple Cream"**

peach and blackberry mustarda

*Tamber Bey, Cabernet Sauvignon, Yountville, Napa Valley, 2014*

*\$135 per person plus tax and gratuity*

*Executive Chef: Blaine Staniford*