

GRACE

MODERN AMERICAN CLASSICS

Feast of the Seven Fishes

December 19, 2017

Reception at 6:30

Selection of Passed Canapés

Ferghettina, Franciacorta Brut, Italy, NV

Dinner at 7:00

“Vitello Tonatto”

terrines of veal tenderloin and bluefin tuna
with capers and meyer lemon

Ferghettina, Franciacorta Brut, Italy, NV

Maine Black Bass

olive oil crushed fingerling potatoes, salsa verde and charred winter citrus

Tiefenbrunner “Kirchleiten”, Sauvignon, Sutilrol Alto-Adige, Italy, 2015

Warm Ocean Trout Rilette

petite herb salad and toasted brioche

Bruno Rocca “Cadet”, Chardonnay, Langhe, Italy, 2014

Linguini and Clams

broccoli de cecco and bottarga bread crumbs

Bruno Rocca “Cadet”, Chardonnay, Langhe, Italy, 2014

Beignets de Brandade

salt cod and yukon potato doughnuts

with tomato-coriander jam and black garlic aioli

Azienda Agricola COS, Cerasuolo di Vittoria, Sicily, Italy, 1.5L, 2014

Nantucket Bay Scallops

risotto nero, Montauk calamari, aged parmesan and basil

Azienda Agricola COS, Cerasuolo di Vittoria, Sicily, Italy, 1.5L, 2014

Mascarpone and Ricotta Cannoli’s

Valrhona chocolate mousse and pistachio gelato

Marchesi Antinori, Vin Santo del Chianti Classico, Tuscany, Italy

\$175 per person plus tax and gratuity

Executive Chef: Blaine Staniford