

# GRACE

MODERN AMERICAN CLASSICS

## **Pheasant Ridge Wine Dinner**

*Guest Speaker, Winemaker and Founder, Bobby Cox*

*Thursday January 25<sup>th</sup>, 2018*

Reception at 6:30pm

### **Selection of Passed Canapés**

*Pheasant Ridge, Old Vine Dry Chenin Blanc, Texas High Plains 2016*

Dinner at 7:00pm

### **Olive Oil Poached King Salmon**

brioche, avocado and smoked roe

*Pheasant Ridge, Viognier, Texas High Plains 2016*

### **Miso Glazed Diver Scallop**

XO fried rice, sweet and sour pineapple and Thai basil

*Pheasant Ridge, Chardonnay, Texas High Plains 2006*

### **Confit of Muscovy Duck**

candied kumquats, braised endive, petite greens and dill

*Pheasant Ridge, Pinot Noir, Texas High Plains 1994*

*Pheasant Ridge, Pinot Noir, Texas High Plains 2016*

### **A bar N Short Rib Steak**

bulb onions, potato galette and broccoli de cecco

*Pheasant Ridge Reserve, Cabernet Sauvignon, Texas High Plains 2003*

*Pheasant Ridge Reserve, Cabernet Sauvignon, Texas High Plains 2006*

### **Local Honey Panna Cotta**

macerated winter fruits

*Pheasant Ridge "Three Barrels Up", White Blend, Texas High Plains 2016*

*\$99 per person plus tax and gratuity*

*Executive Chef: Blaine Staniford*