

# GRACE

MODERN AMERICAN CLASSICS

## **Amici Wine Dinner**

**With guest speaker and Winery Owner John Harris**

*Thursday April 5<sup>th</sup>, 2018*

Reception at 6:30pm

### **Selection of Passed Canapés**

*Amici Rosé, Mendocino County, 2016*

Dinner at 7:00pm

### **Hawaiian Sweet Prawn Ceviche**

green papaya, leche de tigre and thai basil

*Amici Sauvignon Blanc, Napa Valley 2016*

### **Maine Diver Scallop**

smoked apple broth with petite radish, Meyer lemon  
and spring onions

*Amici Chardonnay, Sonoma Coast, 2015*

### **Crispy Berkshire Pork Jowl**

Barton springs farro, strawberry sofrito, English peas  
and pancetta

*Amici Pinot Noir, Russian River Valley, 2016*

### **Dry Aged A Bar N Strip**

fingerling potato tostones, brussels sprouts  
and black trumpet mushrooms

*Amici Cabernet Sauvignon "Reserve", Napa Valley, 2014*

*Amici Cabernet Sauvignon, Spring Mountain, 2012*

### **Raspberry Pavlova**

chocolate mousse, mascarpone, kirsh macerated berries  
and white chocolate gelato

*\$160 per person plus tax and gratuity*

*Executive Chef: Blaine Staniford*