

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu

Ora King Salmon Tartare

smoked roe, mustard and dill

Philippe Foreau, Chenin Blanc, Vouvray Brut, France, 2011

Pastrami Spiced Hiramasa

horseradish cream, rye bread purée, shallot and young celery

Ancient Peaks, Sauvignon Blanc, Paso Robles, 2016

Koshihikari Risotto

green garlic, ricotta, whey and Iberico ham

Morgadio, Albariño, Rias Baixas, Spain, 2016

Croissant

torchon of foie gras, rhubarb jam, pink peppercorn and chicory

Presqu'île, Pinot Noir, Santa Maria Valley, California, 2014

Maine Lobster

crispy sweetbreads, gnocchi, English peas and morels

Valle Dell'Acate, Cerasuolo di Vittoria Classico, Sicily, IT, 2013

Beef and Broccoli

A bar N flatiron with flowering broccoli, black garlic and beech mushrooms

+ A5 Wagyu \$25.00

Monteviejo "Lindaflor", Malbec, Mendoza, Argentina, 2010

Selection of Artisan Cheese

\$15.00 supplement

Blueberry Bread Pudding

lemon curd, buttermilk gelato and macerated blueberries

Stéphane Sérol "Rosé Turbulent", France, NV

\$89.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table

Chef's Vegetarian Tasting Menu

White Asparagus Custard

raw asparagus salad, quail egg, spring onions and pistachio
Philippe Foreau, Chenin Blanc, Vouvray Brut, France, 2011

Ricotta Toast

spring peas, preserved Meyer lemon and pea tendrils
Ancient Peaks, Sauvignon Blanc, Paso Robles, 2016

Fava Bean Hummus

castelvetrano olive tapenade, grilled petite radish
and black olive caramel
Domaine Lafond "Roc Épine", Rosé of Grenache, Tavel, France, 2016

Danko Rye Garganelli

flowering broccoli, Calabrian chili and sun burst tomatoes
Presqu'île, Pinot Noir, Santa Maria Valley, California, 2014

Chicken Fried Morel Mushrooms

wild onion remoulade
Antoine Arena "Morta Maio", Niellucciu, Patrimonio Corsica, FR, 2014

Burgundy Carrot and Beet Tagine

house yogurt, smoked potato and fresh garbanzo beans
Monteviejo "Lindaflor", Malbec, Mendoza, Argentina, 2010

Selection of Artisan Cheese

\$15.00 supplement

Blueberry Bread Pudding

lemon curd, buttermilk gelato and macerated blueberries
Stéphane Sérol "Rosé Turbulent", France, NV

\$69.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table