

# GRACE

MODERN AMERICAN CLASSICS

## **Mollydooker Wine Dinner**

***With Guest Speaker and Winery Owner Sarah Marquis***

Tuesday, April 24<sup>th</sup>, 2018

Reception at 6:30pm

### **Selection of Passed Canapés**

*“Violinist”, Verdelho, McLaren Vale, South Australia, 2016*

Dinner at 7:00pm

### **Colorado Lamb Carpaccio**

mint gremolata, vegemite and black garlic aioli

*“The Scooter”, Merlot, McLaren Vale, South Australia, 2015*

### **Brazos Valley Polenta**

house made ricotta, roasted plum sofrito, spring onions and lardo

*“The Maitre D’ ”, Cabernet Sauvignon, McLaren Vale,  
South Australia, 2016*

### **Smoked Duroc Pork Collar**

green corn tortilla, avocado, pickled radish and red mole

*“Carnival of Love”, Shiraz, McLaren Vale, South Australia, 2016*

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

*mini beef cheek meat pie, Yukon potatoes and burgundy carrots*

*“Enchanted Path”, Cab Sauv/Shiraz, McLaren Vale, South Australia, 2016*

### **Blueberry Cobbler**

*meyer lemon curd, pistachio crumble and whipped mascarpone*

*“Blue Eyed Boy”, Shiraz, McLaren Vale, South Australia, 2016*

*\$175 per person plus tax and gratuity*

*Executive Chef: Blaine Staniford*