

# GRACE

MODERN AMERICAN CLASSICS

## **“Picnic” on the Patio**

*Friday May 25th, 2018*

Reception at 6:30pm

### **Selection of Passed Canapés**

*Domaine D’Orfeuilles, Vouvray Brut, NV*

Dinner at 7:00pm

### **Tasting of Dips**

pistachio guacamole, smoked whitefish and poblano pimento cheese  
served with house made saltine crackers

*Illaha, Gruner Veltliner, Willamette Valley, Oregon, 2015*

### **Crab and Melon Salad**

English peas, cucumber, basil aioli and hearts of palm  
*Illaha, Gruner Veltliner, Willamette Valley, Oregon, 2015*

### **Duck Leg Confit “Taquitos”**

pickled onions, cilantro and cotija

*Illaha, Pinot Gris, Willamette Valley, Oregon, 2016*

### **“Picnic”**

KFGSC (Kentucky Fried Grandma Staniford’s Chicken)

A bar N Beef shins

cedar grilled Ora King salmon

caramelized 1015 onion mac ‘n cheese

Mexican street corn cups

Texas caviar

habanero hushpuppies

fingerling potato salad

*Illaha “Bon Sauvage”, Pinot Noir, Willamette Valley, Oregon, 2015*

*Illaha, Pinot Gris, Willamette Valley, Oregon, 2016*

### **Japanese Style Shaved Ice**

passion fruit curd, coconut cream, lychees and marinated papaya

*\$115 per person plus tax and gratuity*

*Executive Chef: Blaine Staniford*