

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu

Marinated Blue Crab Salad

Texas sweet corn and tarragon

Schramsberg "Blanc de Blancs", California, 2015

Heirloom Melon

house stracciatella, fennel pollen and shaved lomo

Wind Gap, Trousseau Gris, Russian River Valley, 2016

Ora King Salmon

cucumber aguachile, avocado, finger limes and radish

Cantina Della Volta, Lambrusco di Modena Spumanta Rosé, Italy, 2013

Grilled Spanish Octopus

nduja stuffed sweet pepper, fingerling potatoes, romesco sauce
and marcona almond pureé

Anima Negra "AN/2", Callet Blend, Mallorca, Spain, 2015

Duroc Pork Belly

grilled plums, pea sprouts, rice noodles, chilies and mint

Stoller, Pinot Noir, Willamette Valley, Oregon, 2016

Colorado Lamb

pressed lamb breast, house yogurt, chermoula and fava beans

Bartinney, Cabernet Sauvignon, Stellenbosch, South Africa, 2013

Selection of Artisan Cheese

\$15.00 supplement

Strawberries and Cream

balsamic macerated strawberries with Bavarian cream cannoli
and strawberry gelato

Alain Ignace, Muscat Beaumes de Venise Rosé, France, 2014

\$89.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table

GRACE

MODERN AMERICAN CLASSICS

Chef's Vegetarian Tasting Menu

Heirloom Melon

peanuts, coconut milk, pea sprouts, chilies and mint
Schramsberg "Blanc de Blancs", California, 2015

Burrata Stuffed Squash Blossom

summer squash marmalade and yellow curry aioli
Trimbach "Reserve Personelle", Pinot Gris, Alsace, France, 2013

Creamed Texas Bi-Color Corn

chanterelle mushrooms and summer truffle
Pellegrini "Olivet Lane", Chardonnay, Russian River Valley, 2013

Caramelized Zucchini Bread

tomato corriander jam and housemade yogurt
Anima Negra "AN/2", Callet Blend, Mallorca, Spain, 2015

Eggplant Tortellini

smoked ricotta, confit cherry tomatoes, capers and petite basil
Fuligni, Sangiovese, Brunello di Montalcino, Italy, 2009

Sumac Roasted Beets and Cherries

puffed grains, crispy tofu, avocado, radish and finger limes
Domaine du Pourra "Mont Bayon", Grenache Blend, Seguret, FR, 2007

Selection of Artisan Cheese

\$15.00 supplement

Strawberries and Cream

balsamic macerated strawberries with Bavarian cream cannoli
and strawberry gelato
Alain Ignace, Muscat Beaumes de Venise Rosé, France, 2014

\$69.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table