

GRACE

MODERN AMERICAN CLASSICS

Keenan Wine Dinner

With Guest Speaker Michael Keenan

Thursday October 25th, 2018

Reception at 6:30pm

Selection of Passed Canapés

Chateau de Brézé, Cremant de Loire Blanc, France, Brut

Dinner at 7:00pm

Dungeness Crab Salad

granny smith apple, browned butter and dashi

Keenan Chardonnay, Spring Mountain District, Napa Valley, 2004

Squab and Foie Gras Terrine

sorrel, huckleberries and brioche

Keenan Merlot, Napa Valley, 1997

Bison Tenderloin Carpaccio

truffled celery root puree and mushroom agrodulce

Keenan Cabernet Sauvignon, Napa Valley, 1983, 5L

Lamb Collar “Ribs”

coffee and cumin crumble with dried cherry gastrique

Keenan Cabernet Franc, Napa Valley, 2008

A bar N Wagyu Beef

tallow poached potatoes, cipollini onions and baby beets

Keenan, Cabernet Sauvignon, 2010 1.5L

Selection of Dude, Sweet Chocolates with Coffee

\$245 per person plus tax and gratuity

Executive Chef: Blaine Staniford