

GRACE

MODERN AMERICAN CLASSICS

Chef's Vegetarian Tasting Menu

Kohlrabi and Gala Apple

pine nuts, preserved lemon, cured egg yolk and parmesan

Bruno Paillard, Champagne, France, NV

Butternut Squash

Thai flavors

Selbach Riesling, Mosel, Germany, 2016

Tempura Cauliflower

steamed bao bun, house pickles and Korean gochujang sauce

Domaine Sérol "Turbulent," Sparkling Gamay, FR, NV

Red Kuri Squash Soup

whipped yogurt, pumpkin seed oil and granola

Hudson Rosé, Napa Valley, 2016

Ivory Sweet Potato Dumplings

Calabrian chili butter, pickled pear, pecans and Brussels sprouts

Domaine Parent, Pinot Noir, Bourgogne, FR, 2015

Truffle Braised Lentils

smoked potato puree, turnip kraut and chanterelle mushrooms

Château Franc Patarabet, Saint Emilion Grand Cru, Bordeaux, FR, 2008

Selection of Artisan Cheese

\$15.00 supplement

Carrot Cake

caramelized white chocolate mousse, mango, candied citrus
and cream cheese ice cream

Pierre Ferrand, Pineau Des Charentes, France

\$69.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table

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Chef's Tasting Menu

Broken Paddle Farms Soft Scrambled Egg

swordfish ham, barrel aged maple and cured yolk
add caviar \$25

Bruno Paillard, Champagne, France, NV

Butternut Squash

Thai flavors

Selbach Riesling, Mosel, Germany, 2016

Nantucket Bay Scallops

sunchokes, chanterelle mushrooms and brown butter dashi

Keenan Chardonnay, Spring Mountain District, Napa, 2004

Chesapeake Bay Blowfish Tails

toasted pecan shell vinaigrette, cauliflower puree and Calabrian chiles

Hudson Rosé, Napa Valley, 2016

Crispy Jidori Chicken "Oysters"

soft polenta, lentils, black garlic and huckleberries

Domaine Parent, Pinot Noir, Bourgogne, FR, 2015

Axis Venison

pressed venison confit, ivory sweet potato, pickled pear and cider

Château Franc Patarabet, Saint Emilion Grand Cru, Bordeaux, FR, 2008

Selection of Artisan Cheese

\$15.00 supplement

Carrot Cake

caramelized white chocolate mousse, mango, candied citrus
and cream cheese ice cream

Pierre Ferrand, Pineau Des Charentes, France

\$89.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table