

GRACE

MODERN AMERICAN CLASSICS

Bubbles Dinner 2019

*A selection of mostly estate grown sparkling wine from around the world.
Friday, February 22nd, 2019*

Reception

Selection of Passed Canapés

Christoph Hoch, Kalkspitz, Austria, NV

Dinner

Sea Scallop Crudo

Japanese yuzu, spaghetti squash and Asian pear
Jansz, Brut Rosé, Tasmania, Australia, NV

Country Pate

gem lettuce, pistachio, chili and petite herbs
Bolney Estate, Brut Rosé, England, NV

Agnolotti of House Ricotta

truffle enriched chicken jus, braised baby spinach
with preserved meyer lemon
Kiralyudvar, Pezsgo Henye Sparkling, Hungary, 2012

Brioche Crusted Ora King Salmon

parsnip puree, kohlrabi, buttermilk and dill
Grongnet, Special Club, Brut, Champagne, France, 2009

Roasted Apple and Currant Pastilla

candied pinenuts, orange blossom honey and almond gelato
Oddero, Moscoto D'Asti, Piedmont, Italy, 2017

*\$135 per person plus tax and gratuity
Executive Chef: Blaine Staniford*