

GRACE

MODERN AMERICAN CLASSICS

Piezo Winery Wine Dinner

Thursday, March 21st, 2019

Reception at 6:30pm

**Selection of Passed Canapés
served with sparkling wine**

Dinner at 7:00pm

Crudo of Black Bass

*fermented pineapple, nduja vinaigrette, kohlrabi and pinenuts
Piezo, Chardonnay, Black Knight Vineyard, Sonoma Coast, 2016*

Point Judith Calamari Milanese

*green tomato jam, frilly mustard greens and squid ink aioli
Piezo, Pinot Noir, Black Knight Vineyard, Sonoma Coast, 2015*

House Made Potato Gnocchi

*Texas oyster mushrooms, ricotta, sherry cream
and crispy chicken skin
Piezo, Cabernet Franc, Antonina's Vineyard, Fountaingrove District, 2015*

A bar N Texas Wagyu

*strip, short rib and kielbasa
served with brussels sprout kraut, parsnips
pickled mustard seeds and cippolini onions
Piezo, Cabernet Sauvignon, Block Six Vineyard, Chalk Hill, 2015*

Zinfandel Poached Harry's Berries

*vanilla bean sabayon, caramelized milk crumble and fennel pollen
Piezo, Zinfandel, Gypsy Vineyard, Mendocino, 2015*

Executive Chef: Blaine Staniford

\$150 per person plus tax and gratuity