

# GRACE

MODERN AMERICAN CLASSICS

## **Montagu Wine Dinner**

*Friday, May, 17<sup>th</sup>, 2019*

*with winemaker and owner Weston Edison*

Reception at 6:30pm

### **Selection of Passed Canapés**

*Served with Sparkling Wine*

Dinner at 7:00pm

### **Grilled Hawaiian Blue Prawn**

Thai flavored prawn jus, kaffir lime and Fresno chilis

*Montagu, Durrell Vineyard, Chardonnay, Sonoma Coast California, 2016*

### **Celery Root Hash Brown**

smoked ora king salmon, preserved lemon aioli and smoked roe

*Montagu, Pinot Noir, Bacigalupi Vineyard, Sonoma, CA 2017*

### **Paperdelle Pasta w/ Porcini Mushrooms**

white asparagus and English peas

*Montagu, Syrah, Hyde Vineyard, Napa, CA, 2015*

### **72 hour A Bar N Short Rib and Housemade Kielbasa**

grilled cabbage, caramelized spaetzle, cippolini onions and radish

*Montagu, Cabernet Sauvignon, The Baron, Napa, CA, 2016*

### **Strawberry and Mascarpone Trifle**

vanilla bean pound cake, granola and basil

*Montagu, Pinot Noir Rose, Russian River Valley, CA 2018*

*Executive Chef: Blaine Staniford*

*\$155 per person plus tax and gratuity*