

GRACE

MODERN AMERICAN CLASSICS

Chef's Vegetarian Tasting Menu

Spring Vegetable Crudite

green goddess dressing with petite herbs and flowers

Chilled English Pea Soup

frozen buttermilk, basil blossoms and Texas oyster mushrooms

Tempura Squash Blossom

house ricotta cheese, preserved meyer lemon and calabrian chili aioli

White Asparagus Risotto

aged parmesan

Pickled Fennel and Buckwheat Pancakes

smoked silken tofu, chamomile infused maple syrup
and mustard greens

Charcoal Grilled Cabbage

black garlic, fava bean hummus, broccoli and quinoa

Selection of Artisan Cheese

\$15.00 supplement

Texas Strawberry Tart

vanilla scented mascarpone and fennel pollen

\$69.00 for food only

****\$60.00 for wine pairing***

Tasting menu requires participation of entire table

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Tater Tot

American sturgeon caviar, crème fraiche and cured egg yolk
Bruno Paillard, Champagne, France, NV

Tasting of Maine Lobster

cedar smoked tail, lobster claw toast and saffron infused tea
Lingua Franca "AVNI", Chardonnay, Willamette Valley, Oregon, 2017

Ora King Salmon

fennel chowder, grilled clams and dill
Domaine Lafond Grenache Rosé, Tavel, France, 2016

Artic Cod

black garlic aioli and XO sauce
Trimbach, Cuvée Frederic Emile, Riesling, Alsace, France, 2010

Cappelini Pasta

Texas oyster mushrooms, house ricotta and sherry cream
Scarpa, Dolcetto d'Acqui, Piedmont, Italy, 2000

Brioche Stuffed Bandera Quail

foie gras sausage, rhubarb mustard, morel cream and English peas
Domaine du Gour De Chaulé, Gigondas, France, 2013

Selection of Artisan Cheese

\$15.00 supplement

Texas Strawberry Tart

vanilla scented mascarpone and fennel pollen
Pierre Ferrand, Pineau Des Charentes, France, NV

\$89.00 for food only

***\$60.00 for wine pairing**

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