

# GRACE

MODERN AMERICAN CLASSICS

## **Chef's Tasting Menu**

### **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  
*De Forville, Barbaresco, Italy, 2015*

### **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  
*Bruno Ricossa, Brachetto D'Acqui, Italy, NV*

**\$89.00 for food only**

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

***Tasting menu requires participation of entire table***