

# GRACE

MODERN AMERICAN CLASSICS

## Chef's Vegetarian Tasting Menu

### Spring Vegetable Crudite

green goddess dressing with petite herbs and flowers

*Bruno Paillard, Champagne, France, NV*

### Chilled English Pea Soup

frozen buttermilk, basil blossoms and Texas oyster mushrooms

*Illahe, Gruner Veltliner, Willamette Valley, Oregon, 2017*

### Tempura Squash Blossom

house ricotta cheese, preserved meyer lemon and calabrian chili aioli

*Ruhlmann, Pinot Gris, Alsace, France, 2017*

### White Asparagus Risotto

aged parmesan

*Lingua Franca "AVNI", Chardonnay, Willamette Valley, Oregon, 2017*

### Pickled Fennel and Buckwheat Pancakes

smoked silken tofu, chamomile infused maple syrup

and mustard greens

*Ferraton, Syrah, Crozes-Hermitage, France, 2015*

### Charcoal Grilled Cabbage

black garlic, fava bean hummus, broccoli and quinoa

*Lopez de Heredia "Vina Tondonia Reserva", Tempranillo Blend, Rioja,*

*Spain, 2006*

### Selection of Artisan Cheese

**\$15.00 supplement**

### Texas Strawberry Tart

vanilla scented mascarpone and fennel pollen

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

**\$69.00 for food only**

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

*Tasting menu requires participation of entire table*