

DFW Restaurant Week

August 5 – August 11, 2019

First

(Choose one)

Texas Peach Tartine

house ricotta, meyer lemon infused honey and basil

** Prosecco, Montefresco, Veneto, Italy, NV*

Colorado Lamb Meatballs

mint yogurt, cucumber, pickled onions and sumac

** Malbec, Festivo, Mendoza, Argentina, 2017*

Sweet Corn Chowder

Pedersons bacon, yukon gold potato

and charred corn relish

**Chardonnay, Annabella, "Special Selection" Napa Valley, 2016*

Second

(add \$8 or free with FedEx Office coupon)

Potato Gnocchi

summer squash, brazos valley cheddar

and crispy quinoa

**Rosé of Grenache, Le Charmel, Cotes de Provence, 2018*

Third

(Choose one)

Pork Shoulder Milanese

grilled broccoli and farro salad with radishes

and pistachio pesto

** Pinot Noir, Parducci, Mendocino, California, 2017*

Golden Tilefish

marinated cherry tomatoes, stone ground polenta,

pole beans and castelvetro olives

** Sauvignon Blanc, Ancient Peaks, Paso Robles, California, 2017*

Fourth

(Choose one)

Blueberry and Lemon Curd Trifle

vanilla bean pound cake, macerated blueberries

and lemoncello sorbet

** Brachetto d'Acqui, Ricossa, Piemonte, Italy*

Butterscotch Pudding

dulce de leche, salted caramel gelato and almonds

** 10 Year Tawny Port, Warre's "Otima", Portugal, NV*

\$45 per person (for food only)

***\$65 per person (for food paired with wines)**

DFW Restaurant Week Signature Drink

Featured Cocktail - The "Seven"

Stoli jalapeño vodka, mint, cucumber, lemon, lime,

simple syrup, salt & cayenne pepper rim **\$10**

For each prix fixe dinner purchased, Grace will make a \$10 donation to the Lena Pope Home in Fort Worth to benefit families in need.

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MODERN AMERICAN CLASSICS