

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu

Tater Tot

American sturgeon caviar, crème fraiche and cured egg yolk

Bruno Paillard, Champagne, France, NV

Maine Lobster

vanilla poached baby fennel, sunchoke puree and citrus

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

Artic Cod

black garlic aioli and XO sauce

Trimbach, Cuvée Frederic Emile, Riesling, Alsace, France, 2010

House Made Coppa

whipped ricotta, Texas peaches, calabrian honey and basil

Le Charmel, Grenache Rosé, Côtes de Provence, France, 2018

Cappelini Pasta

Texas oyster mushrooms, mushroom bottarga 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, 2014

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