

GRACE

MODERN AMERICAN CLASSICS

Patio Clam Bake

Friday, September 13, 2019

Reception at 6:30pm

Selection of Passed Canapés

Veuve Ambal, Cremant de Bourgogne, Brut, France, NV

Dinner at 7:00pm

Warm Parker House Rolls

selection of house churned butters and spreads

Veuve Ambal, Cremant de Bourgogne, Brut, France, NV

New England Style Clam Chowder

pickled ramps, fingerling potatoes and house made bacon

Domaine Huet, Vouvray Sec, Loire, France, 2017

Clam Bake

Featuring a selection of:

little neck, manila and chowder clams

diver scallops, Maine lobster, jumbo prawns

Bouchon mussels, king crab and Long Island calamari

Edmond Cornu, Pinot Noir, Ladoix, Burgundy, France, 2013

Fried Ice Cream

Bourbon vanilla bean ice cream

Warres "Otima" 10 year Tawny Port, Porgual, NV

\$145 per person plus tax and gratuity

Executive Chef: Blaine Staniford