

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu

Kampachi

trumpet mushrooms, scallions and white soy

Bruno Paillard, Champagne, France, NV

Spanish Mackerel

charred black grapes, almond milk and salsa verde

William Fevre Chardonnay, Chablis, Burgundy, France, 2017

Maine Lobster

vanilla poached baby fennel, sunchoke puree and citrus

Merry Edwards Sauvignon Blanc, Russian River Valley, California, 2017

House Made Duck Ham

burrata, local kale and black mission figs

Stoller, Pinot Noir, Willamette Valley, Oregon, 2017

Axis Venison Sausage

spaghetti squash, red wine braised cabbage and apple butter

ARPEPE, Chiavanesca (Nebbiolo), Valtellina, Italy, 2014 1.5L

Tenderloin of Veal

sweet potato, sweet breads, chestnut mushrooms and sauce albufera

Domaine des Brusquières, Châteauneuf-du-Pape, France, 2015

Selection of Artisan Cheese

\$15.00 supplement

Koginut Squash Cheesecake

kumquats, pecans and parsnip ice cream

Warre's 10 Year Tawny Port, Portugal

\$89.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table