

# GRACE

MODERN AMERICAN CLASSICS

## Chef's Vegetarian Tasting Menu

### Cherry Bomb Radishes

black garlic butter and fleur de sel

*Cantina della Volta, Lambrusco Rosé, Italy, 2013*

### Miso Grilled Trumpet Mushrooms

smoked tofu pudding, petite turnips and lemongrass dashi

*Gustave Lorentz, Riesling, Alsace, 2017*

### Parsnip Soup

huckleberry gastrique, pumpkin seed granola and brussels sprouts

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

### Gala Apples

sweet potato, apple cider, mint and vadouvan spice

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

### Caramelized Onion and Fennel Risotto

tempura onion ring, aged parmesan and fennel pollen

*Scarpa, Barbera d'Asti, Italy, 2015*

### Potato Gnocchi

baby kale, chestnut mushrooms and truffled koji cream

*Stoller, Pinot Noir, Willamette Valley, Oregon, 2017*

### Selection of Artisan Cheese

**\$15.00 supplement**

### Koginut Squash Cheesecake

kumquats, pecans and parsnip ice cream

*Warre's 10 Year Tawny Port, Portugal*

**\$69.00 for food only**

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

*Tasting menu requires participation of entire table*