

Passed Appetizer Options

- Kobe "Corndogs" – mustard \$2/piece
- Beef Satays - chimichurri sauce \$3/piece
- Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$5/piece
- East or West Coast Oysters – served on half shell with cocktail and mignonette sauces \$4/piece
- Cold Smoked Salmon – chopped egg, red onion, chives and capers \$4/piece
- Citrus Poached Shrimp – horseradish cocktail sauce \$5/piece
- Fish and Chips – micro-brew battered halibut on crispy Yukon Gold potato \$4/piece
- Chorizo Stuffed Dates Wrapped in Apple Wood Smoked Bacon \$2/piece
- Risotto Balls \$2/piece
- Pimento Cheese Tostadas \$1/piece
- Burrata with Pesto on Grilled Bread \$2/piece
- Goat Cheese and Pistachio Crusted Grapes \$2/piece

Chef Designed Personal Menu by Our Executive Chef Blaine Staniford

Paired with Wines Chosen by Our Sommelier Team
Price varies

Prix Fixe Menus

A - \$69/person

Choice of Soup or Salad:

- English Pea Soup – preserved meyer lemon, jumbo lump crab and crème fraiche
- Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and crispy shallots

Choice of Entrees:

- Filet Mignon 8 oz. – roasted garlic
- Windy Meadows Chicken – roasted Yukon potatoes, asparagus and salsa verde
- Scottish Salmon – red pepper ragout and traditional egg sauce
- House Made Pasta – seasonal vegetables and white wine butter sauce

Shared Sides:

- Yukon Mashed Potatoes - chives
- Baby Spinach - crispy cured meat

Dessert:

- "Smores" – chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker and toasted marshmallow topping

B - \$79/person

Choice of Starter (host to choose 1 prior to event):

House Charcuterie – selection of cured and smoked meats with grilled bread

Berkshire Baby Back Ribs – cilantro and toasted sesame

Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce

Choice of Soup or Salad:

English Pea Soup – preserved meyer lemon, jumbo lump crab and crème fraiche

Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and crispy shallots

“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

Choice of Entrees:

Filet Mignon 8 oz. - roasted garlic

Windy Meadows Chicken – roasted Yukon potatoes, asparagus and salsa verde

Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi

steamed bao buns and glass noodle salad

Scottish Salmon - red pepper ragout and traditional egg sauce

Maine Diver Scallops (3) - shallot potato cake and American caviar butter sauce

House Made Pasta - seasonal vegetables and white wine butter sauce

Colorado Rack of Lamb - cauliflower puree and golden raisins – add \$9 per order

Prime 16oz. Strip – add \$13 per order

Prime Dry Aged Bone in Ribeye – add \$24 per order

Choice of Sides (host to choose 2 prior to event):

Yukon Mashed Potatoes – chives

Baby Spinach – crispy cured meat

Local Summer Squash – oyster mushrooms, fava beans and salsa verde

Bacon Wrapped Onions – blue cheese vinaigrette

Mac 'n Cheese – caramelized sweet onions and anaheim peppers

Choice of Desserts:

Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato

“Smoes” – chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker
and toasted marshmallow topping

Selection of Seasonal Sorbets – candied citrus

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

C - \$89 /person

Choice of Starter (host to choose 2 prior to event):

House Charcuterie – selection of cured and smoked meats with grilled bread
Cold Smoked Salmon – chopped egg, red onion, chives and capers
Citrus Poached Shrimp – horseradish cocktail sauce
Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce
Berkshire Baby Berkshire Baby Back Ribs – cilantro and toasted sesame

Choice of Soup or Salad:

English Pea Soup – preserved meyer lemon, jumbo lump crab and crème fraiche
Baby Gem Lettuce – sun burst tomatoes, Pederson’s bacon, smoked blue cheese and crispy shallots
“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

Choice of Entrees:

Filet Mignon 8 oz. - roasted garlic
Windy Meadows Chicken – roasted Yukon potatoes, asparagus and salsa verde
Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi,
steamed bao buns and glass noodle salad
Hawaiian Snapper – farro verde, local beets, sun burst tomatoes and fava bean miso
Maine Diver Scallops (3) - shallot potato cake and American caviar butter sauce
House Made Pasta - seasonal vegetables and white wine butter sauce
Colorado Rack of Lamb - cauliflower puree and golden raisins – add \$9 per order
Prime 16oz. Strip – add \$13 per order
Prime Dry Aged Bone in Ribeye – add \$24 per order

Choice of Sides (host to select 3 prior to event):

Yukon Mashed Potatoes – chives
Baby Spinach – crispy cured meat
Local Summer Squash – oyster mushrooms, fava beans and salsa verde
Mac n’ Cheese – caramelized sweet onions and anaheim peppers
Texas Tomatoes – sea salt and extra virgin olive oil
French Fries – parmesan cheese and fresh thyme

Choice of Desserts:

Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato
“Smores” – chocolate and hazelnut tart with burnt marshmallow ice cream, graham cracker
and toasted marshmallow topping
Selection of Seasonal Sorbets – candied citrus

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

Grace Banquet Wine List

Below are wines that we feel work well with our menu for large groups. I'd like to recommend selections be communicated to me at daniel@gracefortworth.com five days before your event to ensure availability. Over 700 other options from all over the world may be reviewed for on our website at www.gracefortworth.com.

–Daniel Miller, Sommelier

Champagne and Other Sparkling

Bruno Paillard, <i>Premier Cuvee, Extra Brut Champagne</i>	NV	99
Roederer Estate, <i>Brut Rosé, Anderson Valley, California</i>	NV	59
Schramsberg, <i>Blanc de Blancs, California</i>	2015	67
Veuve Clicquot, <i>Yellow Label, Brut, Champagne</i>	NV	125

Chardonnay

Cakebread, <i>Napa</i>	2018	95
Far Niente, <i>Napa</i>	2017	140
Jean Marc-Pillot, <i>Chassagne-Montrachet, Les Vergers</i>	2015	155
Jordan, <i>Russian River Valley</i>	2017	75
Kumeu River, <i>Estate, New Zealand</i>	2018	59
Stag's Leap, <i>Napa</i>	2017	62

Pinot Grigio and Sauvignon Blanc

Alois Lageder Pinot Grigio, <i>Benefizium Porer, Italy</i>	2017	52
Craggy Range, <i>Sauvignon Blanc, Te Muna Road, NZ</i>	2018	55
Domaine Philippe Rimbault, <i>Sauvignon Blanc, Sancerre, FR</i>	2018	75

Pinot Noir

Domaine Serene, <i>Evanstad, Willamette Valley, Oregon</i>	2015	148
Emeritus, <i>Hallberg Ranch, Russian River Valley, California</i>	2016	82
Illaha, <i>Bon Sauvage, Willamette Valley, Oregon</i>	2017	85
Merry Edwards, <i>Klopp Ranch, Russian River Valley</i>	2016	160
Parducci, <i>"Small Lot", Mendocino County</i>	2017	39
Stoller, <i>Willamette Valley, Oregon</i>	2017	63

Cabernet Sauvignon and Blends

Bella Novello by Paoletti, <i>Calistoga, Napa</i>	2015	62
Cakebread, <i>Napa</i>	2017	168
Chateau de Pez, <i>Saint Estephe, Bordeaux, France</i>	2015	125
Faust, <i>Napa</i>	2017	108
Heitz, <i>Napa</i>	2015	119
Nickle & Nickle, <i>Quarry Vineyard, Napa Valley</i>	2017	215
Paul Hobbs, <i>Napa</i>	2015	185
Tamber Bey, <i>Rabicano, Yountville, Napa (Blend)</i>	2016	85
The Prisoner, <i>Zinfandel Blend, Napa (Blend)</i>	2018	99
Trefethen, <i>Oak Knoll District, Napa</i>	2016	88

Over 700 other wine options available at www.GraceFortWorth.com