

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu

House Made Tater Tots

American sturgeon caviar, bread miso, meyer lemon and dill

Cantina della Volta, Lambrusco Rosé, Italy, 2015

New Zealand King Salmon Tartare

endive, basil aioli, crispy rice pearls and local radish

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

Rhode Island Black Mussel Souffle

saffron cream

Etienne Becheras, St. Joseph Blanc, France, 2016

Iberico Pork Shoulder "Presa"

cassoulet beans, oven dried tomatoes, iberico ham and purslane

Chateau Musar, Cabernet Blend, Bekaa Valley, Lebanon, 2000

Axis Venison

ivory sweet potato, chanterelle mushrooms, cipollini onion

and salsa verde

Prunotto, Barbaresco, Italy, 2016

Merry Goat Round

apple butter, hakurei turnip and seeded wheat bread

Philippe Raimbault, Sancerre, France, 2018

Black Tea Panna Cotta

winter squash, candied citrus and short bread crumble

Marchesi Incisa della Rochetta "Felice", Moscato d'Asti, Italy, 2019

\$89.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table