

GRACE

MODERN AMERICAN CLASSICS

Fall Harvest Wine Dinner on the Patio

Friday, November 6

Seated Reception at 6:30pm

Selection of Canapés for the Table

Cantina della Volta, Lambrusco Rosé, Italy, 2015

Dinner at 7:00pm

Tasting of Freshly Dug Texas Potatoes

potato skin dashi, cured egg yolks, American sturgeon caviar
and melted leeks

Cantina della Volta, Lambrusco Rosé, Italy, 2015

Roasted Red Kuri Squash

Iberico ham, manchego cream and marcona almonds

Bodegas Muga, Flor de Muga Rosé, Rioja, Spain

Curried Pumpkin Bisque

bay leaf crème fraiche and pumpkin seed oil

Gustave Lorentz, Dry Riesling, Alsace, France

Risotto of Koshihikari Rice

porcini mushrooms, black garlic and jonagold apples

Scarpa, Dolcetto d' Acqui, Italy, 2000

Grilled Swordfish

cassoulet beans, salsa verde, olive oil braised blue fin tuna,
celery root and white anchovies

Clos des Brusquieres, Chateauneuf-Du-Pape, Rhone, France 2016

Spiced Apple Cake

parsnip ice cream, roasted figs, buckwheat streusel and
pumpkin seed frosting

Chai TX Latte

\$125 per person plus tax and gratuity

Executive Chef: Blaine Staniford

Pairings by Daniel Miller and Lioneel Peñacerrada