

GRACE

MODERN AMERICAN CLASSICS

The Feast of the Seven Fishes

Tuesday, December 22, 2020

Seated Reception, 6:30pm

Selection of Passed Canapés

Ca' del Bosco, "Cuvee Prestige", Franciacorta, Brut, Italy, NV

Crudo of Dayboat Fluke

winter citrus, castelvetro olives, fennel and radish

Ca' del Bosco, "Cuvee Prestige", Franciacorta, Brut, Italy, NV

Super Lump Crab Toast

granny smith apple, celery leaves and broccoli rabe

Conte della Vipera, Sauvignon Blanc/Semillon, Umbria, Italy, 2018

Red Scarlet Prawn

spicy romesco sauce and melted lardo

Conte della Vipera, Sauvignon Blanc/Semillon, Umbria, Italy, 2018

Coal Grilled Octopus

cannellini bean puree, house nduja, Yukon potato and mint

Marabino, "Archimede", Nero d' Avola, Sicily, Italy, 2014

Capellini with Colatura di Alici di Cetara

toasted garlic, Italian parsley, meyer lemon and anchovy

Marabino, "Archimede", Nero d' Avola, Sicily, Italy, 2014

Mediterranean Branzini

braised veal breast, creamy local polenta and hazelnut salsa verde

Prunotto, Barbaresco, Piedmonte, Italy 2016

Vanilla and Apple Cider Panna Cotta

spiced ginger snap cookies and pinecone syrup

Marchesi Antinori, Vin Santo del Chianti Classico, Italy, 2015

\$175 per person plus tax and gratuity

Executive Chef: Blaine Staniford

Sommeliers: Daniel Miller and Lioneel Peñacerrada