

# GRACE

MODERN AMERICAN CLASSICS

## Winter Restaurant Week

*Monday, January 4 – Sunday, January 24*

### First Course

*Choice of:*

#### **New England Style Clam Chowder**

house bacon, celery root, pickled scallions and Yukon potato

#### **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

*\*Annabella Chardonnay, Napa Valley, California, 2018*

### Second Course

#### **Petite Filet and Maine Diver Scallop**

roasted garlic, shallot potato cake, American caviar butter sauce

*\*Rock & Vine Cabernet Sauvignon, North Coast, California, 2017*

### Third Course

*Choice of:*

#### **Butterscotch Pudding**

dulce de leche, marcona almond crumble, salted caramel gelato

#### **"Smores"**

chocolate and hazelnut tart with burnt marshmallow ice cream,  
graham cracker and toasted marshmallow topping

*\*Warres "Otima" 10 Year Tawny, Portugal*

*\$49/person (beverages, tax and gratuity not included)*

*\$69/person (for food paired with wines)\**

*\$6 per dinner will benefit Tarrant Area Food Bank*