

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

**Quinta de la Rosa, Tawny Port, 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