

GRACE

MODERN AMERICAN CLASSICS

Chef's Tasting Menu

Tater Tot

American sturgeon caviar, crème fraiche and cured egg yolk
Bruno Paillard, Champagne, France, NV

Tasting of Maine Lobster

cedar smoked tail, lobster claw toast and saffron infused tea
Lingua Franca "AVNI", Chardonnay, Willamette Valley, Oregon, 2017

Ora King Salmon

fennel chowder, grilled clams and dill
Domaine Lafond Grenache Rosé, Tavel, France, 2016

Artic Cod

black garlic aioli and XO sauce
Trimbach, Cuvée Frederic Emile, Riesling, Alsace, France, 2010

Cappelini Pasta

Texas oyster mushrooms, house ricotta and sherry cream
Scarpa, Dolcetto d'Acqui, Piedmont, Italy, 2000

Brioche Stuffed Bandera Quail

foie gras sausage, rhubarb mustard, morel cream and English peas
Domaine du Gour De Chaulé, Gigondas, France, 2013

Selection of Artisan Cheese

\$15.00 supplement

Texas Strawberry Tart

vanilla scented mascarpone and fennel pollen
Bruno Ricossa, Brachetto D'Acqui, Italy, NV

\$89.00 for food only

***\$60.00 for wine pairing**

Tasting menu requires participation of entire table