

GRACE

MODERN AMERICAN CLASSICS

Menus and Events for the week of November 5, 2012



“JONES FAMILY VINEYARDS WINE DINNER”

Thursday, November 8, 6:30pm
\$225/person plus tax and gratuity

Meet and greet reception at 6:30pm

Chef's Selection of Passed Canapés

Schramsberg, Blanc de Blancs, CA, 2009

Seated Dinner at 7:00pm

Alaskan King Crab

American sturgeon caviar, crème fraiche and chives

Jones Family Sauvignon Blanc, Napa, CA, 2010

Ahi Tuna

olive oil poached with piperade of vegetables and quail egg

Jones Family Cabernet Sauvignon, Napa, CA, 1996

Jones Family Cabernet Sauvignon, Napa, CA, 2006

Coffee Braised Pork Belly

confit shoulder, brussels sprouts, apple and pomegranate

Jones Family “The Sisters”, Cabernet Sauvignon, Napa, 2009

Colorado Lamb

cauliflower puree, golden raisins and brown butter

Jones Family Cabernet Sauvignon, Napa, CA, 2008

Roasted Sirloin of Beef

Anson Mills polenta and roasted root vegetables

Jones Family Cabernet Sauvignon, Napa, CA, 2009

Selection of Artisan Cheese

berry jam and grilled rustic bread

Jones Family Cabernet Sauvignon, Napa, CA, 2009

“WEEKLY HAPPENINGS”

Monday - Friday - “1/2 PRICE BUBBLES” Enjoy 50% OFF ALL BUBBLES at Grace every Monday through Friday from 4 until 6. By the glass, half bottle and full bottle.

Mondays - “HALF PRICE CIGARS” Enjoy 1/2 price cigars on the Terrace along with fine scotches & bourbons selected by Jason and his staff all evening.

Tuesdays - “CELEBRITY BARTENDER” Join Rose Pearson and Bill Newberry as they raise money to support the Circle Theatre. They will be accepting donations and selling raffle tickets! You will also have an opportunity to purchase season tickets. Complimentary light passed appetizers and cash bar. 5-7pm

Wednesdays - “WOMEN AND WINE” Join Jenny and special guest Guynelle Whetstone this week for a tasting of LangeTwins Winery, sustainable winegrowing from Lodi, California. Enjoy Viognier, Caricature Cab/ Zin blend and Petit Petit. Three wine tastings perfectly paired with light bites from Chef Blaine. \$10.00/person. Ladies only. 4 to 7pm.

Thursdays - “BEER AND BRATS” Join Jason for our Thursday special, “Beer and Brats”. This week, we will feature New Belgium Brewing Company from Fort Collins, Colorado. We will be pouring Fat Tire Amber Ale, 1554 Black Ale and Ranger IPA. Three full beers and a brat snack for \$10. 4-7pm

“REAL SCHOOL VISITS”

Adam, Caroline and Chef Blaine Staniford visited each of the four participating elementary schools this week in anticipation of the 3rd Annual Schoolyard Harvest dinner this Friday, November 9 at Grace. The students gave a tour of their campus garden, explaining how third-, fourth- and fifth-graders planted seeds for green beans, Swiss chard and lettuce, and spent two months tending the crops. The bounty of vegetables from all four Fort Worth school gardens, will be harvested this week and served for dinner on Friday. “It was a very cool experience to figure out how to plant them, to take care of them and to keep them healthy,” said Neehomaa Overstreet, 10, a fifth-grader at T.A. Sims Elementary. “It was a lot of work to weed. You need to get the roots out so you had to really dig in.”

To read the whole article, go to <http://www.star-telegram.com/2012/10/31/4378861/young-gardeners-at-fort-worth.html>



“REAL SCHOOL GARDENS 3RD ANNUAL SCHOOLYARD HARVEST DINNER”

Friday, November 9, 6:30pm
\$150/person includes a \$60 donation to REAL School Gardens

Meet and greet reception at 6:30pm

Chef's Selection of Passed Canapés

Voveti, Prosecco, Spumante, Veneto, Italy, NV

Seated Dinner at 7:00pm

Petite Easter Egg Radish

whipped sweet crème butter, radish tops,
grilled rustic bread and cured egg yolk

Domaine Wachau, Gruner Veltliner, Federspiel, Austria, 2011

Real School Gardens Green Salad

garden herbs and feta-buttermilk dressing
*Les Rochettes, Sauvignon Blanc, Sancerre,
Loire Valley, France, 2011*

Russet Potato Gnocchi

garden basil pesto, house made duck prosciutto
and aged parmesan

Tolaini, Sangiovese, Al Passo, Tuscany, Italy, 2007

Garden Rosemary Brochettes

big eye tuna, young carrots, green beans and olives
Laetitia, Pinot Noir, Arroyo Grande Valley, Central Coast, 2010

Braised Red Wattle Pork

Anson Mills polenta and bacon braised greens
100 X100, Malbec, Neuquen, Patagonia, Argentina, 2007

Warm Chocolate Pudding Cake

Henry's organic vanilla bean ice cream
Lusteau, East India, Solera, Sherry, Oloroso, NV

“GOOD TIMES AT GRACE”

