

# GRACE

MODERN AMERICAN CLASSICS

## Raw and Chilled

Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$29 / \$58

Jumbo Prawn Cocktail – served with cocktail and remoulade sauce \$29

Carpaccio – shaved prime strip, Calabrian chili aioli, crispy farro and aged parmesan \$33

Japanese Tataki – gently torched Kagoshima wagyu beef with citrus ponzu, shiso and furikaki \$48

Grace Seafood Tower – king crab legs, lobster tail, selection of oysters and jumbo prawns \$148 / \$228

Regalis Caviar – sustainably raised Russian Platinum Osetra from Holland

served with toasted brioche, shaved egg, crème fraiche and chives \$175/oz.

## Appetizers

Chicken Karaage – blistered shishito peppers, fermented chili, yuzu and sesame \$21

Mushroom Toast – wild and local mushrooms with boursin cheese, thyme and sherry wine \$24

Butter Poached Oysters – American sturgeon caviar, king crab, chives and crème fraiche \$30 / two

Whipped House Ricotta – truffle infused honey, meyer lemon and grilled Icon sourdough bread \$23

Jumbo Lump Crabcake – pommery mustard cream and petite greens \$34

Roasted Garlic Hummus – marinated beef tenderloin, red chermoula sauce, house pita and mint \$27

Grace Meatballs – cognac peppercorn cream, potato puree and blackberry gastrique \$22

House Charcuterie – selection of cured and smoked meats with vegetable pickles and mustard \$31

add cheeses 3 for \$19 or 5 for \$25

## Soup and Salads

Ivory Sweet Potato Soup – crispy chickpeas, crème fraiche and chimichurri \$16

“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$18

Baby Gem – avocado, gorgonzola dolce, radish and red onion with creamy herb dressing \$17

Baby Kale and Arugula – Icon sour dough croutons, pea tendrils, aged parmesan with lemon – anchovy dressing \$18

## Fish and Pasta

Barramundi – english peas, tendrils, ivory sweet potato, shellfish bisque and horseradish \$48

Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$71

Miso Glazed Black Cod – baby bok choy, scallion scented jasmine rice and gingered shiitake broth \$55

Tenderloin Pappardelle – ribbon shaped pasta with beef tip ragout, beech mushrooms and scallions \$52

Ricotta Agnolotti – little pillow stuffed pasta with house made ricotta, aged parmesan and chives \$39

### Beef

Filet 8oz. / 10oz. \$63 / \$78

Prime Strip 16oz. \$75

Prime Dry Aged Bone in Ribeye 20oz. \$108

Bacon Wrapped Stuffed Filet

aged cheddar and mushrooms \$58

### Sauces

Béarnaise \$7

Chimichurri \$7

Espresso Horseradish \$7

Cognac Peppercorn Cream \$7

### All Natural Beef

44 Farms Filet 6oz. \$58

Niman Ranch Prime Strip 16 oz. \$118

### Toppings

Wild Mushrooms – sherry cream and thyme \$19

Tristan Island Lobster Tail 5oz. \$46

Black Truffle Butter \$10

Sorghum Glazed Thick Cut Bacon \$16

American Artisan Blue Cheese \$9

Oscar – lump crab, asparagus, béarnaise \$36

Organic Egg – poached or fried \$6

## Other Meats

Roasted Windy Meadows Chicken – lemon and confit garlic pan jus with tarragon and potato puree \$39

Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad \$42

Colorado Rack of Lamb – cauliflower puree and golden raisin chutney \$89

## Starch and Vegetables

Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$19 with jumbo lump crab \$48

Grilled Asparagus – hen of the wood mushrooms, potato gnocchi and baby kale \$21

Creamed Spinach and Baby Artichokes – fontina fondue, panko bread crumbs and preserved lemon \$19

Bacon Wrapped Onions – blue cheese vinaigrette \$17

Yukon Gold Potato Puree – crème fraîche and chives \$16

Brussels Sprouts – shaved gala apple and apple cider glaze \$17

French Fries – parmesan and hand-picked thyme \$12