

# GRACE

MODERN AMERICAN CLASSICS

## *Passed Appetizer Options*

- Pimento Cheese Tostadas \$2/piece
- Risotto Balls \$3/piece
- Kobe "Corndogs" – mustard \$3/piece
- Burrata with Pesto on Grilled Bread \$4/piece
- Goat Cheese and Pistachio Crusted Grapes \$4/piece
- Chorizo Stuffed Dates Wrapped in Apple Wood Smoked Bacon \$4/piece
- Beef Satays - chimichurri sauce \$5/piece
- Cold Smoked Salmon – chopped egg, red onion, chives and capers \$5/piece
- Fish and Chips – micro-brew battered halibut on crispy Yukon Gold potato \$6/piece
- East or West Coast Oysters – served on half shell with cocktail and mignonette sauces \$6/piece
- Citrus Poached Shrimp – horseradish cocktail sauce \$7/piece
- Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$8/piece

## *Chef Designed Personal Menu by Our Executive Chef Blaine Staniford*

Paired with Wines Chosen by Our Sommelier Team  
Price varies

## **Prix Fixe Menus**

### *A - \$85/person*

#### **Choice of Soup or Salad:**

Soup of the Day

Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro

#### **Choice of Entrees:**

Filet Mignon 8 oz. – roasted garlic

Windy Meadows Chicken – ravioli of chicken confit, ricotta, oyster mushroom marsala and purple radish

Murray Cod – kuri squash, French green lentils, house bacon and grilled green cabbage

House Made Pasta – seasonal vegetables and white wine butter sauce

#### **Shared Sides:**

Yukon Mashed Potatoes – chives

Baby Spinach – crispy cured  
meat

#### **Dessert:**

Butterscotch Pudding- dulce de leche, marcona almond crumble and salted caramel gelato

Selection of Sorbet- candied citrus

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST  
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

**B - \$95/person**

**Choice of Starter (host to choose 1 prior to event):**

House Charcuterie – selection of cured and smoked meats with grilled bread

Berkshire Baby Back Ribs – cilantro and toasted sesame

Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce

**Choice of Soup or Salad:**

Soup of the Day

Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro

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

**Choice of Entrees:**

Filet Mignon 8 oz. - roasted garlic

Windy Meadows Chicken – ravioli of chicken confit, ricotta, oyster mushroom marsala and purple radish

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

Murray Cod – kuri squash, French green lentils, house bacon and grilled green cabbage

Maine Diver Scallops (3) – shallot potato cake and American caviar butter sauce

House Made Pasta – seasonal vegetables and white wine butter sauce

Prime 16oz. Strip – add \$15 per order

Prime Dry Aged Bone in Ribeye – add \$26 per order

**Choice of Sides (host to choose 2 prior to event):**

Yukon Mashed Potatoes – chives

Baby Spinach – crispy cured meat

Crispy Brussels Sprouts – apples, cured pork belly and  
cider glaze

Bacon Wrapped Onions – blue cheese vinaigrette

Mac 'n Cheese – caramelized sweet onions and Anaheim peppers

**Choice of Desserts:**

Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato

Cookies- warm Valrohna chocolate chip cookies

Selection of Sorbets – candied citrus

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**C - \$105 /person**

**Choice of Starter (host to choose 2 prior to event):**

- House Charcuterie – selection of cured and smoked meats with grilled bread
- Cold Smoked Salmon – chopped egg, red onion, chives and capers
- Citrus Poached Shrimp – horseradish cocktail sauce
- Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce
- Berkshire Baby Berkshire Baby Back Ribs – cilantro and toasted sesame

**Choice of Soup or Salad:**

Soup of the Day

- Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro
- “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

**Choice of Entrees:**

Filet Mignon 8 oz. - roasted garlic

- Windy Meadows Chicken – ravioli of chicken confit, ricotta, oyster mushroom marsala and purple radish
- Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad
- Murray Cod – kuri squash, French green lentils, house bacon and grilled green cabbage
- Hirame Fluke – mussels, shrimp, crab claws in a bouillabaisse broth, fennel, potatoes and saffron
- Maine Diver Scallops (3) – shallot potato cake and American caviar butter sauce
- House Made Pasta – seasonal vegetables and white wine butter sauce
- Prime 16oz. Strip – add \$15 per order
- Prime Dry Aged Bone in Ribeye – add \$26 per order

**Choice of Sides (host to select 3 prior to event):**

- Yukon Mashed Potatoes – chives
- Baby Spinach – crispy cured meat
- Crispy Brussels Sprouts – apples, cured pork belly and cider glaze
- Mac n’ Cheese – caramelized sweet onions and Anaheim peppers
- Grilled Broccolini – piperade sauce and Meyer lemon aioli
- French Fries – parmesan cheese and fresh thyme

**Choice of Desserts:**

- Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato
- Cookies- warm Valrhona chocolate chip cookies
- Selection of Seasonal Sorbets – candied citrus

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## Grace Banquet Wine List

Below are wines that we feel work well with our menu for large groups. Over 700 other options from all over the world may be reviewed for on our website at [www.gracefortworth.com](http://www.gracefortworth.com).

### Champagne and Other Sparkling

|                                                                |    |    |
|----------------------------------------------------------------|----|----|
| Chapuy, Tradition, <i>Brut, France</i>                         | NV | 99 |
| Roederer Estate, <i>Brut Rosé, Anderson Valley, California</i> | NV | 59 |
| Pheasant Ridge, <i>Blanc de Noirs, Texas High Plains</i>       | NV | 62 |

### Chardonnay

|                                                                 |      |     |
|-----------------------------------------------------------------|------|-----|
| Cakebread Cellars, <i>Napa, California</i>                      | 2019 | 99  |
| DuMol, <i>Chloe, Russian River Valley, Sonoma, California</i>   | 2019 | 135 |
| Domaine Laroche, <i>Saint Martin, Chablis, France</i>           | 2020 | 60  |
| J. Moreau & Fils, <i>Vaucopin, Premier Cru, Chablis, France</i> | 2016 | 149 |
| Jordan, <i>Russian River Valley, Sonoma, California</i>         | 2019 | 75  |
| EIEIO & Co., <i>Cuvee E, Willamette Valley, Oregon</i>          | 2018 | 63  |

### Italian Whites and Sauvignon Blanc

|                                                                   |      |    |
|-------------------------------------------------------------------|------|----|
| Benvolio, <i>Pinot Grigio, Friuli DOC, Italy</i>                  | 2020 | 52 |
| Poggio del Moro, <i>Ivole, Trebbiano, Tuscany, Italy</i>          | 2020 | 45 |
| Avalon, <i>Flint and Steel, Sauvignon Blanc, Napa, California</i> | 2019 | 45 |
| Phillipe Raimbault, <i>Les Godons, Sancerre, France</i>           | 2020 | 69 |

### Pinot Noir

|                                                         |      |     |
|---------------------------------------------------------|------|-----|
| Artesa, <i>Carneros, California</i>                     | 2018 | 71  |
| EIEIO, <i>Swine Wine, Willamette Valley, Oregon</i>     | 2018 | 71  |
| Flowers, <i>Sonoma Coast, California</i>                | 2020 | 105 |
| Gran Moraine, <i>Yamhill-Carlton, Oregon</i>            | 2019 | 84  |
| Joyce, <i>Submarine Canyon, Arroyo Seco, California</i> | 2020 | 59  |
| Twomey, <i>Dundee Hills, Oregon</i>                     | 2019 | 145 |

### Cabernet Sauvignon and Blends

|                                                                       |      |     |
|-----------------------------------------------------------------------|------|-----|
| 75 Wine Company, <i>North Coast, California</i>                       | 2019 | 50  |
| Blackbird, <i>Arise, Oak Knoll District, Napa, California (Blend)</i> | 2018 | 90  |
| Cakebread Cellars, <i>Napa, California</i>                            | 2019 | 189 |
| Faust, <i>Napa, California</i>                                        | 2019 | 108 |
| Frank Family Vineyards, <i>Napa, California</i>                       | 2018 | 123 |
| Nickle & Nickle, <i>Napa, California</i>                              | 2019 | 215 |
| The Prisoner, <i>Napa, California</i>                                 | 2019 | 108 |
| Trefethen, <i>Oak Knoll District, Napa, California</i>                | 2018 | 88  |

### Large Format Bottles

|                                                              |      |     |
|--------------------------------------------------------------|------|-----|
| Cabernet Blend, <i>Leviathan, California</i>                 | 2019 | 195 |
| Grenache Blend, <i>Domaine Du Pourra, Gigondas, France</i>   | 2017 | 215 |
| Sangiovese, <i>La Fiorita, Brunello di Montalcino, Italy</i> | 2013 | 360 |

All wines are subject to availability  
Over 700 other wine options available at [www.GraceFortWorth.com](http://www.GraceFortWorth.com)