

DFW Restaurant Week

August 7th – August 13th, 2017

First

(Choose one)

Marinated Heirloom Melon

smoked ham, manchego cheese, olives and mint

**Cava, Brut Rosé, Segura Viudas, Penedès, Spain*

Sweet Corn Soup

hatch chili relish and cilantro oil

**Chardonnay, Annabella, "Special Selection" Napa Valley, 2014*

Beef Tenderloin Tartare

radish, korean chili, pickled mushrooms,

potato puree and rustic bread

**Gamay, Louis Latour, Beaujolais, FR, 2015*

Second

(add \$8 or free with Calloway's Nurseries coupon)

Tomato Risotto

bay shrimp, house ricotta and basil

**Sangiovese, Tenuta di'Arceno, Chianti Classico, Tuscany, IT, 2011*

Third

(Choose one)

Duroc Pork

stone ground polenta, napa cabbage,

sweet and sour squash and mustard jus

**Tempranillo, Anciano, Valdepenas, Spain, 2005*

Ora King Salmon

farro verde, summer beans, crème fraiche and dill

** Pinot Noir Silvan Ridge, Wilamette Valley, OR, 2012*

Fourth

(Choose one)

Tahitian Vanilla Bean Pavlova

macerated strawberries, mascarpone

and basil sugar

** Brachetto, Ricossa, Piedmonte, Italy*

Butterscotch Pudding

dulce de leche, salted caramel gelato and almonds

** 10 Year Tawny Port, Warre's "Otima", Portugal, NV*

\$49 per person (for food only)

***\$69 per person (for food paired with wines)**

DFW Restaurant Week Signature Drink

"Seven"

Hanson Organic Vodka, Mint, Cucumber, Lemon,

Lime, Simple Syrup, Salt & Cayenne Pepper Rimmed

Glass **\$10**

For each prix fixe dinner purchased, Grace will make a \$10 donation to the Lena Pope Home in Fort Worth to benefit families in need. Last year DFW Restaurant Week raised more than \$711,000 for the North Texas Food Bank and Lena Pope Home.

**LENA
POPE**

GRACE
MODERN AMERICAN CLASSICS