

# GRACE

MODERN AMERICAN CLASSICS

## **Crocker and Starr Wine Dinner**

with Winemaker Pamela Starr

*Wednesday, May 18<sup>th</sup>, 2022*

6:30pm Reception

### **Selection of Passed Canapes**

*AVA Sauvignon Blanc, St. Helena, Napa Valley, 2021*

### **English Pea Tartlet**

preserved meyer lemon, burrata, chive blossoms and tarragon oil

*AVA Sauvignon Blanc, St. Helena, Napa Valley, 2021*

### **Wood Grilled Maitake Mushroom**

farro risotto, mushroom bottarga, pickled ramps and whey caramel

*Cabernet Franc Blend, Napa Valley, 2018*

### **Espresso Rubbed Texas Quail**

beluga lentils, green cabbage, foie gras and currants

*RLC Cabernet, St. Helena, Napa Valley, 2018*

### **Braised Veal Cheek**

Brazos Valley polenta, gorgonzola dolce, cipollini onion and Tuscan kale

*Stone Place Cabernet, St. Helena, Napa Valley, 2018*

### **Satsuma Orange Ice Cream**

vanilla infused honey, stewed stone fruit, toasted marshmallow  
and puffed amaranth

*Blanc de Noirs, Napa Valley, 2017*

\$195/person plus tax and gratuity

*Executive Chef: Blaine Staniford*

*Sommeliers: Tony Fino-Fraser and Junior Lindamood*