

# GRACE

MODERN AMERICAN CLASSICS

## Domaine Parent and Jeanne-Marie de Champs Burgundy Wine Dinner

*Tuesday, March 20<sup>th</sup>, 2018*

Reception at 6:30pm

### **Selection of Passed Canapés**

*Paul Chollet, Cremant de Bourgogne Brut Rosé, NV*

Dinner at 7:00pm

### **Hawaiian Spot Prawn Tartare**

yellow curry, marcona almonds and chives

*Domaine Gérard Tremblay, Chablis Grand Cru, Vaudésir, 2014*

### **Sturgeon**

escargot tortellini, fava bean, radish and basil

*Domaine Parent, Bourgogne Rouge, 2015*

### **Dry Aged Muscovy Duck**

black garlic sausage, lentils de puy and mission figs

*Domaine Parent, Pommard, Les Poutures 1<sup>er</sup> Cru, 2013*

### **A bar N Wagyu Shortrib Bourguignon**

yukon potato puree, trumpet mushrooms, petite carrots and beets

*Domaine Parent, Pommard, Les Epenots 1<sup>er</sup> Cru, 2015 1.5L*

### **“Strawberry Short Cake”**

vanilla bean sponge, mascarpone and macadamia nuts

*\$185 per person plus tax and gratuity*

*Executive Chef: Blaine Staniford*