

GRACE

MODERN AMERICAN CLASSICS

Cool Wine Dinner

*Wines paired and presented by Sommeliers Daniel Miller and
Lioneel Peñacerrada*

August 10th, 2018

Reception at 6:30pm

Selection of Passed Canapés

Loimer, Extra Brut, Niederösterreich, Austria, NV

Dinner at 7:00pm

White Gazpacho

frozen grapes, marcona almonds and Texas olive oil
Morgadio, Albarino, Rias Baixas, Spain, 2016

Marinated Watermelon Salad

Brazos Valley feta, castelvetrano olives and heirloom tomatoes
Wind Gap, Trousseau Gris, Russian River Valley, 2016

Rock Shrimp Ceviche

cucumber aguachile, avocado, radish and house made tostada
Parducci "Small Lot", Pinot Noir, Anderson Valley, 2016

A bar N Texas Wagyu Flat Iron

charcoal grilled broccolini, romesco sauce and stone ground polenta
Eberle "Steinbeck Vineyard", Syrah, Paso Robles, 2015

Tahitian Vanilla Pound Cake

roasted blueberries, meyer lemon curd and limoncello gelato.
Domaine Robert Serol "Turbulent", Sparkling Rosé, Loire Valley, France

*\$100 per person plus tax and gratuity
Executive Chef: Blaine Staniford*