

GRACE

MODERN AMERICAN CLASSICS

Lightning Wines Patio Dinner

Friday, April 26th, 2019

With winemaker and owner Randy Hester

Reception at 6:30pm

Selection of Passed Canapés

Served with Sparkling Wine

Dinner at 7:00pm

Marinated Crab Salad

shaved fennel, granny smith apples and pine nuts

Lightning Wines "CDP Blanc", California, 2016

Hawaiian Ahi Tuna

mandarin orange, avocado and hearts of palm

C.L. Butaud Rosé, Texas, 2017

Dry Aged Muscovy Duck

rhubarb mustard, English peas, farro and wild ramps

Lightning Wines, Grenache, California, 2015

Potato Gnocchi

Texas oyster mushrooms, ricotta cheese and sherry cream

C.L. Butaud Tempranillo, Texas, 2015

A Bar N Short Rib of Beef

creamed escarole, black garlic and smoked potato puree

Lightning Wines "Cease and Desist", Red Blend, California, 2014

Strawberries and Cream

balsamic ice cream, whipped mascarpone
and macerated strawberries

Lightning Wines, Grenache Rosé, California, 2017

Executive Chef: Blaine Staniford

\$135 per person plus tax and gratuity