

# GRACE

MODERN AMERICAN CLASSICS

## Grace / Cicada Collaboration Patio Dinner

Friday, October 25<sup>th</sup>, 2019

Reception on the Patio at 6:30pm

### **Selection of Passed Canapés**

*Cantina della Volta, Lambrusco Rosé, Brut, 2013*

Dinner on the Patio at 7:00pm

### **Beet Cured Kampachi**

Asian pear, shiso, crispy rice pearls

*Cantina della Volta, Lambrusco Rosé, Brut, 2013*

### **Cauliflower and White Chocolate Pudding**

salsify and American sturgeon caviar

*Cantina della Volta, Lambrusco Rosé, Brut, 2013*

### **Dashi Poached Mussels**

marble potatoes, leeks, velouté and sorrel

*Kumeu River, Chardonnay, New Zealand, 2015*

### **King Crab**

sunchoke, rutabaga and grapefruit

*Kumeu River, Chardonnay, New Zealand, 2015*

### **Chicken Fried Oyster**

Gochujang gastrique, roasted hatch chili emulsion and lacto tomato powder

*Le Charmel, Cotes de Provence, Grenache Rosé, 2018*

### **Egg Yolk Raviolo**

broccolini, grilled peach and ricotta in a maitake mushroom parmesan broth

*ARPEPE, Chiavennasca (Nebbiolo), Valtellina Rosso, Italy, 2014 1.5L*

### **Texas Pheasant**

black garlic glaze, butter poached onions, preserved onion pisto and pheasant demi

*ARPEPE, Chiavennasca (Nebbiolo), Valtellina Rosso, Italy, 2014 1.5L*

### **Broken Arrow Ranch Venison**

loin, heart and sausage with cabbage, apples, endive and cocoa

*Burgess, Estate, Cabernet Sauvignon, Napa Valley, 2008*

### **Warm Maple Dumpling**

fall citrus broth, reduced cream and thyme

*Pierre Ferrand, Pineau des Charentes, France, NV*

### **Texas Sweet Potato Tart**

kumquats, pecans and parsnip ice cream

*Pierre Ferrand, Pineau des Charentes, France, NV*

*\$195 per person plus tax and gratuity*

*Menu by Blaine Staniford and Cody Penton*