

# GRACE

MODERN AMERICAN CLASSICS

## **Bubbles Dinner 2020**

*Friday, February 28<sup>th</sup>, 2020*

Reception at 6:30

### **Selection of Passed Canapés**

*Raventos i Blanc, Blanc de Blancs, Spain, 2017*

Dinner at 7:00

### **Selection of Cold Seafood**

served in five different preparations

*Raventos i Blanc, Blanc de Blancs, Spain, 2017*

### **“Steak and Eggs”**

hand chopped A bar N Texas Wagyu tenderloin tartare

regalis caviar, miso cured duck egg puree

and toasted Japanese milk bread

*Pheasant Ridge, Texas High Plains, 2015*

### **Agnolotti of House Ricotta**

truffle enriched chicken jus, braised greens

with preserved meyer lemon

*Contratto, Millesimatto, Extra Brut, Italy, 2011*

### **European Turbot**

celery root puree, smoked char roe, dill and crispy potato tots

*Bruno Paillard, Extra Brut, Champagne, France*

### **Pineapple Crème Brulee**

rosemary sorbet, candied buddha's hand citron and toasted coconut

*Veuve Cliquot, Champagne Rosé, France*

*Executive Chef: Blaine Staniford*

**\$135 per person plus tax and gratuity.**