

# GRACE

MODERN AMERICAN CLASSICS

## *Passed Appetizer Options*

- Pimento Cheese Tostadas \$2/piece
- Risotto Balls \$3/piece
- Kobe "Corndogs" – mustard \$3/piece
- Burrata with Pesto on Grilled Bread \$4/piece
- Goat Cheese and Pistachio Crusted Grapes \$4/piece
- Chorizo Stuffed Dates Wrapped in Apple Wood Smoked Bacon \$4/piece
- Beef Satays - chimichurri sauce \$5/piece
- Cold Smoked Salmon – chopped egg, red onion, chives and capers \$5/piece
- Fish and Chips – micro-brew battered halibut on crispy Yukon Gold potato \$6/piece
- East or West Coast Oysters – served on half shell with cocktail and mignonette sauces \$6/piece
- Citrus Poached Shrimp – horseradish cocktail sauce \$7/piece
- Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$8/piece

## *Chef Designed Personal Menu by Our Executive Chef Blaine Staniford*

Paired with Wines Chosen by Our Sommelier Team  
Price varies

## **Prix Fixe Menus**

### *A - \$85/person*

#### **Choice of Soup or Salad:**

Soup of the Day

Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro

#### **Choice of Entrees:**

Filet Mignon 8 oz. – roasted garlic

Windy Meadows Chicken – confit leg, Thumbelina carrots, spring peas, smoked potato and black garlic jus

Murray Cod – rock shrimp risotto, English peas and Lady Edison country ham

House Made Pasta – seasonal vegetables and white wine butter sauce

#### **Shared Sides:**

Yukon Mashed Potatoes - chives

Baby Spinach - crispy cured meat

#### **Dessert:**

Butterscotch Pudding- dulce de leche, marcona almond crumble and salted caramel gelato

Selection of Sorbet- candied citrus

VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST  
ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

**B - \$95/person**

**Choice of Starter (host to choose 1 prior to event):**

House Charcuterie – selection of cured and smoked meats with grilled bread

Berkshire Baby Back Ribs – cilantro and toasted sesame

Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce

**Choice of Soup or Salad:**

Soup of the Day

Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro

“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

**Choice of Entrees:**

Filet Mignon 8 oz. - roasted garlic

Windy Meadows Chicken – confit leg, Thumbelina carrots, spring peas, smoked potato and black garlic jus

Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad

Murray Cod – rock shrimp risotto, English peas and Lady Edison country ham

Maine Diver Scallops (3) - shallot potato cake and American caviar butter sauce

House Made Pasta - seasonal vegetables and white wine butter sauce

Prime 16oz. Strip – add \$15 per order

Prime Dry Aged Bone in Ribeye – add \$26 per order

**Choice of Sides (host to choose 2 prior to event):**

Yukon Mashed Potatoes – chives

Baby Spinach – crispy cured meat

Romanesco – calabrian chili, toasted garlic and preserved lemon

Bacon Wrapped Onions – blue cheese vinaigrette

Mac 'n Cheese – caramelized sweet onions and anaheim peppers

**Choice of Desserts:**

Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato

Cookies- warm Valrohna chocolate chip cookies

Selection of Sorbets – candied citrus

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**C - \$105 /person**

**Choice of Starter (host to choose 2 prior to event):**

- House Charcuterie – selection of cured and smoked meats with grilled bread
- Cold Smoked Salmon – chopped egg, red onion, chives and capers
- Citrus Poached Shrimp – horseradish cocktail sauce
- Chorizo Stuffed Dates – apple wood bacon and charred pepper sauce
- Berkshire Baby Berkshire Baby Back Ribs – cilantro and toasted sesame

**Choice of Soup or Salad:**

Soup of the Day

- Baby Gem Lettuce – citrus roasted beets, cherry tomato, smoked blue cheese, white balsamic and crispy farro
- “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette

**Choice of Entrees:**

Filet Mignon 8 oz. - roasted garlic

- Windy Meadows Chicken - confit leg, Thumbelina carrots, spring peas, smoked potato and black garlic jus
- Duroc Pork Shank - Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad
- Murray Cod - rock shrimp risotto, English peas and Lady Edison country ham
- Alaskan Sockeye - Texas corn maque choux, cherry tomatoes, cajun butter and scallions
- Maine Diver Scallops (3) - shallot potato cake and American caviar butter sauce
- House Made Pasta - seasonal vegetables and white wine butter sauce
- Prime 16oz. Strip - add \$15 per order
- Prime Dry Aged Bone in Ribeye - add \$26 per order

**Choice of Sides (host to select 3 prior to event):**

- Yukon Mashed Potatoes – chives
- Baby Spinach – crispy cured meat
- Romanesco – calabrian chili, toasted garlic and preserved lemon
- Mac n’ Cheese – caramelized sweet onions and anaheim peppers
- Texas Corn Chow Chow – patty pan squash, cherry tomatoes and pickled peppers
- French Fries – parmesan cheese and fresh thyme

**Choice of Desserts:**

- Butterscotch Pudding – dulce de leche, marcona almond crumble and salted caramel gelato
- Cookies- warm Valrohna chocolate chip cookies
- Selection of Seasonal Sorbets – candied citrus

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## Grace Banquet Wine List

Below are wines that we feel work well with our menu for large groups. Over 700 other options from all over the world may be reviewed for on our website at [www.gracefortworth.com](http://www.gracefortworth.com).

### Champagne and Other Sparkling

Chapuy, Tradition, <i>Brut, France</i>	NV	99
Roederer Estate, <i>Brut Rosé, Anderson Valley, California</i>	NV	59
Pheasant Ridge, <i>Blanc de Noirs, Texas High Plains</i>	NV	62

### Chardonnay

Cakebread, <i>Napa</i>	2019	99
DuMol, <i>Chloe, Russian River Valley</i>	2019	135
William Fevre, <i>Champs Royaux, Chablis, France</i>	2020	72
Jordan, <i>Russian River Valley</i>	2019	75
Angela Vineyard, <i>Willamette Valley, Oregon</i>	2018	85

### Pinot Grigio and Sauvignon Blanc

Benvolio, <i>Friuli DOC, Italy</i>	2020	52
Ruffino, <i>Aqua di Venus, Toscana IGT, Italy</i>	2020	40
Avalon, <i>Flint and Steel, Napa</i>	2019	45
Samuel Baron, <i>Touraine, France</i>	2020	64

### Pinot Noir

Domaine Serene, <i>Evenstad Reserve, Willamette Valley, OR</i>	2018	171
Artesa, <i>Carneros</i>	2018	71
Hirsch, <i>San Andreas Fault, Fort Ross-Seaview, Sonoma Coast</i>	2019	153
Stoller, <i>Estate, Willamette Valley, Oregon</i>	2019	63
Joyce, <i>Submarine Canyon, Arroyo Seco, California</i>	2020	59
EIEIO, <i>"Cuveé E", Willamette Valley, Oregon</i>	2017	72

### Cabernet Sauvignon and Blends

Beaulieu Vineyards, <i>Tapestry, Napa (Blend)</i>	2017	105
Blackbird, <i>Arise, Oak Knoll District, Napa (Blend)</i>	2018	90
Crossbarn, <i>Sonoma County</i>	2018	84
Cakebread, <i>Napa</i>	2018	189
Faust, <i>Napa</i>	2019	108
Nickle & Nickle, <i>Napa</i>	2019	215
Rodney Strong, <i>Symmetry, Napa (Blend)</i>	2016	85
The Prisoner, <i>Zinfandel Blend, Napa (Blend)</i>	2019	99
Trefethen, <i>Oak Knoll District, Napa</i>	2018	88

### Large Format Bottles

Cabernet Blend, <i>Leviathan, California</i>	2019	195
Sangiovese, <i>La Fiorita, Brunello di Montalcino, Italy</i>	2013	360

All wines are subject to availability  
Over 700 other wine options available at [www.GraceFortWorth.com](http://www.GraceFortWorth.com)