

APPETIZERS

Butter Lettuce Salad buttermilk blue cheese, cherry tomatoes, smoked bacon, blue cheese vinaigrette	14
Roasted Beet Salad goat's milk, greens, pistachios, goat cheese fondue	15
Spinach & Arugula Salad candied pecans, poached pears, ricotta salata	14
Sunchoke Soup wild burgundy snails	13
Rabbit Cavatelli olives, oven roasted tomatoes, sna andreas, black truffles	12
Sautéed La Belle Farms Foie Gras black rice flan, dates, pears, maharajah	25



GRACE
RESTAURANT

ENTRÉES

Braised Tempeh yukon gold potato purée, field mushrooms, spinach, mushroom nage	25
Sautéed Day Boat Scallops lemon thyme risotto, beet greens, carrot nage	30
Sautéed Loch Duart Salmon leek fondue, swiss chard, black truffle thyme sauce	29
Grilled Jidori Chicken Breast ricotta dumplings, chanterelle mushrooms, broccolini	27
Grilled Tenderloin of Wild Boar yukon gold potato spaetzle, brussels sprouts, violet mustard sauce	32
Grilled Filet of Beef farro, haricots verts, morcilla, ossau-iraty cheese, red wine sauce	32

DESSERT

Sticky Toffee Pudding brûléed bananas, toffee sauce, hazelnut gelato	10
Honeyed Pain Perdu lavender ricotta ice cream, meyer lemon curd, pistachios	10
Milk Chocolate Mousse brownie, hibiscus caramel, tangerine sherbert, cashews	10
Bitter Caramel Panna Cotta blood orange soup, cinnamon toast croutons, smoked sea salt	10
Pecan Brown Sugar Doughnuts crème fraîche ice cream, candied pecans	10
Cookies & Milk house made cookies with warm spiced milk	10