



GRACE RESTAURANT

4 COURSE PRIX FIXE

\$75

ADD: OYSTER ON THE HALF SHELL - \$4/ea - mignonette, horseradish, lemon

ADD: CUSTOM WINE PAIRINGS - \$50/ea - 2.5 oz wine per course

1st course: choice of

TOP OF THE MORNING a bit of breakfast for dinner

jammy hen's egg, Grace ricotta spiked with feta, raw honey, lavender powder, challah toast (gf by request)

HAM HANDED don't trip on your way to the trough

ham terrine, pickles, lemon mayonnaise, microgreens, 11 grain sourdough toast (gf by request)

2nd course: choice of

MIDDLE WESTERN a little bit Midwest a little bit Middle East

iceberg lettuce, olive oil compressed cucumber, grilled scallion, chickpea puree, crushed olives, buttermilk ranch, toasted chili bread crumb, fresh herbs (gf / vegan by request)

GRAMMA'S HOUSE making Grace proud

the best meatloaf you've ever had, sweet and sour tomato chutney, herbs and microgreens

3rd course: choice of

BIEN SUR, MONSIEUR what a croque

bucatini pasta, braised pork shoulder, smoked ham hock, gruyère bechamel, buttered almonds, garlic chip, challah bread crumb

MICHELLE MA BELLE from la belle provence

vegetarian or vegan tourtiere, smoked and brined heirloom carrot, potato purée, red pepper glaze

WHAT'S UP DUCK? a Daffy and Bugs reunion show

pan roasted duck breast, chestnut and carrot puree, young carrots, arugula, vidalia onion, chili oil, coriander seed jus, sourdough beignet

SUBPOP SALMON for those who swim upstream

Wild Pacific sockeye salmon, brown butter and cedar braised cabbage, sweet onion soubise, maple gastrique, yukon gold, poached blackberry (gf)

RAISING THE STEAKS size matters

grilled striploin steak, twice baked yukon gold potato, rapini, confit mushroom, buttered walnuts, creme fraiche, demi glace (gf)

4th course: choice of

PUCKER UP between the maples

sticky lemon pudding, maple syrup, creme fraiche ice cream, shortbread crumb

ROMANCE LANGUAGE technically french, passionately Italian

classic french canelé, espresso whip, mascarpone ice cream, cocoa

STATEMINT PIECE be instantly stylish

chocolate olive oil cake, mint stracciatella gelato, chocolate crumb, mint oil

HOLLABACK GIRL go bananas B-A-N-A-N-A-S

peanut butter banana cream pie, dates, banana, peanuts, cocoa nibs, chocolate sauce (vegan / gf)



GRACE RESTAURANT

A LA CARTE

ADD: OYSTER ON THE HALF SHELL - \$4/ea - mignonette, horseradish, lemon

1st course: choice of

TOP OF THE MORNING \$16 a bit of breakfast for dinner

jammy hen's egg, Grace ricotta spiked with feta, raw honey, lavender powder, challah toast (gf by request)

HAM HANDED \$17 don't trip on your way to the trough

ham terrine, pickles, lemon mayonnaise, microgreens, 11 grain sourdough toast (gf by request)

2nd course: choice of

MIDDLE WESTERN \$16 a little bit Midwest a little bit Middle East

iceberg lettuce, olive oil compressed cucumber, grilled scallion, chickpea puree, crushed olives, buttermilk ranch, toasted chili bread crumb, fresh herbs (gf / vegan by request)

GRAMMA'S HOUSE \$16 making Grace proud

the best meatloaf you've ever had, sweet and sour tomato chutney, herbs and microgreens

3rd course: choice of

BIEN SUR, MONSIEUR \$34 what a croque

bucatini pasta, braised pork shoulder, smoked ham hock, gruyère bechamel, buttered almonds, garlic chip, challah bread crumb

MICHELLE MA BELLE \$34 from la belle provence

vegetarian or vegan tourtiere, smoked and brined heirloom carrot, potato purée, red pepper glaze

WHAT'S UP DUCK? \$39 a Daffy and Bugs reunion show

pan roasted duck breast, chestnut and carrot puree, young carrots, arugula, vidalia onion, chili oil, coriander seed jus, sourdough beignet

SUBPOP SALMON \$37 for those who swim upstream

Wild Pacific sockeye salmon, brown butter and cedar braised cabbage, sweet onion soubise, maple gastrique, yukon gold, poached blackberry (gf)

RAISING THE STEAKS \$40 size matters

grilled striploin steak, twice baked yukon gold potato, rapini, confit mushroom, buttered walnuts, creme fraiche, demi glaze (gf)

4th course: choice of

PUCKER UP \$15 between the maples

sticky lemon pudding, maple syrup, creme fraiche ice cream, shortbread crumb

ROMANCE LANGUAGE \$15 technically french, passionately Italian

classic french canelé, espresso whip, mascarpone ice cream, cocoa

STATEMINT PIECE \$15 be instantly stylish

chocolate olive oil cake, mint stracciatella gelato, chocolate crumb, mint oil

HOLLABACK GIRL \$15 go bananas B-A-N-A-N-A-S

peanut butter banana cream pie, dates, banana, peanuts, cocoa nibs, chocolate sauce (vegan / gf)