

GRACE

MODERN AMERICAN CLASSICS

Menus and Events for the week of November 12, 2012



“REAL SCHOOL GARDENS DINNER”

Last Friday evening, we enjoyed a fantastic meal using fresh vegetables grown by children from four local elementary schools. This program is called REAL School Gardens. We served two meals. The first meal was early in the evening and was enjoyed by the kids who spent the first 11 weeks of school, tending to their gardens and watching them grow. These young men and women (from grades 3-5), arrived dressed to the nines and ate a lovely meal created by chef Blaine that included a Real School Gardens Green Salad with garden herbs, dried cherries, pepitas and feta-buttermilk dressing, Rosemary Marinated Vital Farms Chicken with green beans, whipped potatoes and garden herb scented jus and finally, Warm Chocolate Pudding Cake with Henry's organic vanilla bean ice cream. The kids enjoyed the whole event. The second meal of the evening was the 7 course meal paired with wines. Almost 60 people attended this dinner where \$60 of each meal was donated to the REAL School Gardens program.



“UPCOMING EVENTS”

Thursday, November 22 - “CLOSED FOR THANKSGIVING”

- We will be closed on Thanksgiving to enjoy the holiday with our loved ones. We will re-open for regular business on Friday, November 23 at 4:00pm. From our family to yours, Happy Thanksgiving.

Friday, November 23 - “CHESAPEAKE ENERGY PARADE OF LIGHTS”

- Come downtown to enjoy the annual holiday festivities. Follow it up with a great dinner at Grace. More info and parade route at <http://www.fortworthparadeoflights.org/>

“WEEKLY HAPPENINGS”

Monday - Friday - “1/2 PRICE BUBBLES” Enjoy 50% OFF ALL BUBBLES at Grace every Monday through Friday from 4 until 6. By the glass, half bottle and full bottle.

Mondays - “HALF PRICE CIGARS” Enjoy 1/2 price cigars on the Terrace along with fine scotches & bourbons selected by Jason and his staff all evening.

Tuesdays - “CELEBRITY BARTENDER” Join the “Ladies on the Lamb” tonight as our Celebrity Bartenders! Heidi Schutts, Michele Hahnfeld and Kelle Albertson will be the bartenders. They will be raising money to support this organization of philanthropic-minded women with an entrepreneurial spirit who work hard to raise money in order to support the FFA and 4-H youths who raise, show and sell their lambs each year at the Southwestern Exposition Livestock Show and Rodeo. 5-7pm

Wednesdays - “WOMEN AND WINE” Join us this week for “Interesting Italian Varietals” with Jocelyn Robinson of Virtuoso Selections. Tenuta Cocci Grifoni Offida Pecorino, Santadi Grotta Rossa Carignano compliments of Giacomo Tachis, better known as the winemaker from Sassicaia as well as Poggio Argenteria Maremmante, Syrah-Alicante blend. Three wine tastings perfectly paired with light bites from Chef Blaine. \$10.00/person. Ladies only. 4 to 7pm.

Thursdays - “BEER AND BRATS” Join Jason for our Thursday special, “Beer and Brats”. This week, we will feature Brooklyn Brewery out of New York. We will be pouring Brown Ale, Post Road Pumpkin Ale and Black Chocolate Stout. Three full beers and a brat snack for \$10. 4-7pm

“AUSTIN FOOD & WINE FESTIVAL”

Chef Blaine will be participating in the Austin FOOD & WINE Festival, April 26-28, 2013. From tacos and tequila, to grilling and grapes, experience the laid-back flavors only Austin can offer. For more information and to purchase tickets, visit www.austinfoodandwinefestival.com

“GOOD TIMES AT GRACE”

