

GRACE

MODERN AMERICAN CLASSICS

Menus and Events for the week of April 23, 2012



“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. Enjoy them on the terrace this week while basking in this perfect Spring weather!

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” Tonight’s “Celebrity Bartenders” will be Sumer Searcy and Aubra Wilson of the Presbyterian Night Shelter of Tarrant County, “Providing Safety and Hope since 1984”. 5-7pm

Wednesdays - “WOMEN AND WINE” Join Jenny Kornblum this week for a sampling of our new offerings “by the glass” - Voveti Prosecco, Laetia Pinot Noir and Novy Syrah. \$10 per person for 3 glasses, perfectly paired with three light bites. Ladies only. 4-7pm.

Thursdays - “BEER AND BRATS” Join Jason for our Thursday night special, “Beer and Brats”. This week, we will feature Stevens Point Brewery from Jason’s home state of Wisconsin. He will be pouring Belgian White, Cascade Pale Ale and Classic Amber. Three full beers with a brat snack, \$10/person. 4-7pm

“UPCOMING EVENTS”

Sunday, May 6 - “Chefs for Farmers, Mixin it up on the BLVD Event” - Pack up your blanket and bring your own wine glass for an outdoor foodie fest celebrating local farming at Lee Park. Enjoy bites by some of the area’s most talented chefs (including Grace’s, Blaine Staniford), sip on wine and cocktails and listen to tracks spun by local DJ’s. Tickets are \$60 each or \$110 for two. More details at www.chefsforfarmers.com.

Thursday, May 10 - “Swine and Dine” - In celebration of Adam’s 20th year on Main Street, Chef Blaine will create a tasty meal utilizing a Berkshire Pig. Sommeliers, Jenny and Lioneel will pair each course with wines. 6:30pm. \$150/person plus tax and gratuity.

Sunday, May 13 - “Mother’s Day” - We will be open for brunch on Mother’s Day. We will offer a limited version of our dinner menu as well as a few brunch items. 11:30am - 1:30pm.

Thursday, May 24 - “Domain Serene Wine Dinner” - Save the date as Grace welcomes back Domaine Serene. Ginger Dollins, Southeast Sales Manager will be here with their newest wine – Domaine Serene Grand Cheval! Details coming soon!

Monday, May 28 - “Memorial Day” - We will be CLOSED on Memorial Day to spend time with our families. We will re-open at 4:00pm on Tuesday, May 29 for regular business hours.

“SWINE AND DINE”

Thursday, May 10, 6:30pm
\$150/person plus tax and gratuity

Meet and greet reception at 6:30pm

Passed Canapés

cured lardo crostini with arbequina olive oil
pork rilette with pickled watermelon rind
house made chorizo stuffed dates with smoked bacon
Marcel Martin, Cremant de Loire, Brut, Tete de Cuvee, NV, FR

Seated Dinner at 7:00pm

Chicharron

house made tortillas, avocado puree,
heirloom tomatoes and arbol chili salsa
Kelley & Young, Kathleen Rose, Bordeaux Blend, Sonoma, 09

Vital Farms Organic 1 Hour Egg

brioche, crispy pig ears, mortadella and citrus marmalade
Chateau de la Maltroye, Bourgogne Blanc, FR, 09

Shanghai Soup Dumplings

ginger-scallion dipping sauce
Domaine Arlaud, Roncevie, Bourgogne, FR, 09

Truffled Trotter Sausage

lentils de puy, whole grain mustard and fingerling potato chips
Patricia Green, Old Vine Estate, Ribbon Ridge, Willamette Valley, OR, 09

Porchetta

stone ground polenta, mascarpone and salsa verde
Sommelier Selection

Maple - Bacon Glazed Doughnuts

nutella, white chocolate and toasted coconut
Bodega Tradicion, Px Sherry, 20 yr, Portugal, NV

“FUN FACTS ABOUT PIGS, PART 1”

- Bacon is one of the oldest processed meats in history. The Chinese began salting pork bellies as early as 1500 BC.
- Baby pigs appear very greedy when they are competing for food from their mothers. For this reason the words “pig” and “hog” have come to be associated with greedy behavior.
- In some areas hogs would be turned out to find their own food. Hogs would roam freely, eating what they could find— acorns from the ground or roots, which they dug from the ground with their snouts. On Manhattan Island, New York, the hogs rampaged through grain fields until farmers were forced to build a wall to keep them out. The street running along this wall became Wall Street.
- Today’s swine producers are more careful about what they feed their animals. Modern hogsear corn, wheat and soybean meal. Vitamins and minerals are added to increase growth and improve health. They weigh more, but because producers plan their diets carefully, they grow more efficiently and yield more lean meat than ever.

“GOOD TIMES AT GRACE”

