

Summer Truffle Dinner at
GRACE

MODERN AMERICAN CLASSICS

Friday, July 30th, 2010

Meet and greet reception at 6:30pm

Chef's Selection of Passed Canapes

Pierre Peters, Grand Cru, Blanc de Blancs, Champagne, NV

Seated Dinner at 7:00pm

Summer Truffle Panna Cotta

heirloom tomatoes and wild arugula

Bachelet-Monnot, Puligny-Montrachet, Burgundy, France, 2007

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Truffle Studded Diver Scallop

truffled mushroom consommé

Gaja, Barbaresco, Piedmont, Italy, 2005

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Ouef en Cocotte

*baked dominion farms egg with foraged mushrooms,
braised short rib and truffles*

Feudi di San Gregorio, Serpico, Aglianico, Campania, IT, 2005

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Meyer Ranch Natural Beef Tenderloin "Rossini"

brioche, hudson valley foie gras and truffle emulsion

Chateau Calon-Segur, 3rd Growth, St. Estephe, Bordeaux, 2003

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Truffle Tremor

goat milk cheese infused with truffles with truffled honeycomb

Tenuta dell'Ornellaia, Ornellaia, Meritage, Tuscany, Italy, 2006

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House Made Truffle Ice Cream

brandied cherries

Cost: \$250 per person plus tax & gratuity