

EASTER SUNDAY BRUNCH
APRIL 21, 2019

GREEN GAZPACHO WITH YOGHURT AND SLICED AVOCADO	8
GRACE "WEDGE" SALAD	12
GRILLED CAESAR SALAD	12
EGG SANDWICH ON BRIOCHE WITH GRUYERE, SERRANO HAM, AND RED LENTIL SALAD	14
TOMATO AND ASPARAGUS FRITTATA WITH YUKON POTATO SALAD AND GRILLED CIABATTA	14
RICOTTA PANCAKES WITH ORANGE SYRUP	12
TUNA POKÉ BOWL WITH WATERMELON RADISH, FORBIDDEN RICE, CUCUMBER, PICKLED GINGER, SEAWEED SALAD, & WASABI MAYO	17
SMASHED AVOCADO ON GRILLED CIABATTA, WATERMELON RADISH, ARUGULA, AND A SUNNY EGG	12



LAMB CHOPS WITH SAFFRON RICE, PEAS, AND WATERCRESS SALAD	29
PETIT FILET & MAINE LOBSTER TAIL WITH MUSHROOM MELANGE, ASPARAGUS, AND VANILLA HOLLANDAISE	
ROASTED FLORIDA GROUPER WITH CRAB-POTATO HASH AND LEMON-POPPY SAUCE	36
CRISPY-SKIN SALMON, RED ONION, CAULIFLOWER, AND FINGERLING POTATO SALAD WITH PEACH VINAIGRETTE	31
CRISPY CARDAMOM-CRUSTED QUAIL WITH ARUGULA, ISRAELI COUSCOUS, HONEY-CARDAMOM VINAIGRETTE	26
SHRIMP & BAY SCALLOP FARFALLE WITH SPINACH, HEIRLOOM TOMATOES, TARRAGON-LIME BUTTER	29

grace

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SWEET ENDINGS

BERRIES & CREAM WITH STRAWBERRIES, RASPBERRIES, BLUEBERRIES, BLACK BERRIES	8
WHITE CHOCOLATE MOUSE WITH DRAGON FRUIT-MINT COULIS	8
KEY LIME PIE WITH STRAWBERRY COULIS	8
CHOCOLATE CANNOLI WITH SALTED CARAMEL SAUCE AND BUTTER SNAP PRETZEL DUST	8
ZEPPOLI WITH AMARETTO CREAM AND TOASTED COCONUT SUGAR	8



ALL BRUNCH COCKTAILS – 9.

BLOODY MARY -- 360° VODKA, HOUSE-MADE BLOODY MARY

MIMOSAS – OJ, HIBISCUS, DRAGONFRUIT, BLUEBERRY

FEATURED WINES

VILLA NOVA VIHNO VERDE, PT	9/28
J CELLARS PINOT NOIR, CA	13.5/48
TRENEL MÂCON VILLAGES CHARDONNAY, FR	14/42
EN PASSANT RED BLEND, FR – LIMITED EDITION	12/45
EN PASSANT WHITE BLEND, FR – LIMITED EDITION	12/45
BRAVIUM PINOT NOIR, ANDERSON VALLEY, CA	56
OLIANA CANNONAU, SARDINIA, IT	14/48

grace