



Wine pairing dinner with Grace Winery

THURSDAY JANUARY 24TH, 2019

FIRST COURSE

NANTUCKET BAY SCALLOP CRUDO
APPLE BROTH. LEMON PUREE. RADISH
PINOT GRIS 2016

SECOND COURSE

DUCK CONFIT TOAST
GRILLED SOURDOUGH. HOUSE RICOTTA. CORNICHONS. PICKLED MUSTARD SEEDS
CHARDONNAY 2016 RESERVE

THIRD COURSE

PAN SEARED BRONZINO
LEMON PUREE. HEIRLOOM CARROTS. WATERMELON RADISH. FRIED CAPERS
CHARDONNAY 2017

FORTH COURSE

WILD MUSHROOM TORTELLINI.
HOUSE CURED PROSCIUTTO. TRUFFLE BLACK PEPPER SAUCE. RICOTTA SALATA

BRAISED SHORT RIB

TRUFFLED POLENTA. PICKLED SHALLOTS. RED WINE JUS
CABERNET FRANC 2016

FIFTH COURSE

CHOCOLATE POT DE CRÈME
ESPRESSO WHIP. RED WINE & BEET PEARLS
GRACIE RED BLEND 2016

6PM AND 8:15PM SEATING

\$105 PER PERSON

CALL 610.964.9700 TO RESERVE A TABLE
INFO@ATTHETABLEBYOB.COM
11 LOUELLA COURT WAYNE, PA 19087

THE INN AT GRACE WINERY: 50 SWEETWATER ROAD GLEN MILLS, PA
GRACEWINERY.COM