

# Grace

RESTAURANT AT THE CARNEGIE INN

## SUMMER MENU

### Entrees

JUMBO LUMP CRAB CAKE	34
<i>Mango fresca   Grace garden herb aioli   Balsamic   Grilled vegetables</i>	
"WESTER ROSS" WILD SCOTTISH SALMON	32
<i>Crispy spun potatoes   Grilled asparagus   Chervil &amp; chive butter sauce</i>	
SEARED SEA SCALLOPS	33
<i>Semolina polenta   Grace garden herb beurre monte</i>	
JOYCE FARMS, ORGANIC "HERITAGE" CHICKEN	24
<i>Tomato &amp; avocado salad   Grilled vegetables   Balsamic vinaigrette</i>	
FILET MIGNON 8OZ.	52
<i>Wild mushroom risotto   Broccolini   Port reduction</i>	
VEAL MILANESE 12OZ.	37
<i>Breaded veal   Warm potato &amp; tarragon salad</i>	
PAPPARDELLE BOLOGNAISE	23
<i>Wide ribbon pasta   Traditional tomato-meat sauce</i>	
WILD MUSHROOM & GOAT CHEESE RAVIOLI	25
<i>Grace garden herbs   Parmesan cream sauce   Vegetarian</i>	

### STARTERS

CRISPY PORK BELLY	12
<i>Soy Glaze   Sushi rice   Sesame</i>	
ALDERWOOD SMOKED SCOTTISH SALMON	14
<i>Radish   Dill cream   Rye crisp</i>	
CHILLED LOBSTER SALAD	21
<i>Avocado   Arugula   Cherry tomato   Champagne vinaigrette</i>	
SEARED FOIE GRAS	19
<i>Brioche   Apple   Port reduction   Saffron oil</i>	
SUMMER GAZPACHO	8
<i>Chilled vegetable soup   Vegan</i>	

### SALAD

GRACE SALAD	12
<i>Baby lettuces   Gorgonzola   Apples   Roasted walnuts   Sherry vinaigrette</i>	
SPRING SALAD	10
<i>Baby lettuces   Pine nuts   Shallots   Grace garden herbs   Champagne Vinaigrette</i>	
WARM GOAT CHEESE & RASPBERRY SALAD	14
<i>Toasted almonds   Applewood bacon   Raspberry Vinaigrette</i>	

EXECUTIVE CHEF | PAUL KENDEFFY • WINE DIRECTOR | TONI SMITH • SOUS CHEF | CHRIS HOLLOBAUGH

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. If you have a food allergy, intolerance, or sensitivity, please speak to your server before you order.