

Grace

RESTAURANT AT THE CARNEGIE INN

FIRST

- OYSTERS ON THE HALF SHELL | Seasonal selection | 22/ half dozen | GF
- BURRATA | Warm mozzarella | Compressed fruit | Balsamic "caviar" | 15
- CRISPY PORK BELLY | Sweet soy glaze | Sushi rice | Daikon | Sesame | 16
- ALDERWOOD SMOKED SCOTTISH SALMON | Radish | Dill cream | Rye crisp | 18
- TERRINE OF FOIE GRAS | Brioche | Mango | Port reduction | 22
- SPRING GAZPACHO SOUP | Tomatoes | Cucumbers | Peppers | Basil | 13 | V
- SNAKE RIVER FARMS WHITE STURGEON CAVIAR | 1 ounce | Two-minute egg | 109

SECOND

- CHILLED LOBSTER SALAD | Avocado | Arugula | Cherry tomatoes | Champagne vinaigrette | 32 | GF
- GRACE SALAD | Strong Roots Farms lettuces | Gorgonzola | Apples | Roasted walnuts | Sherry vinaigrette | 14
- ARUGULA SALAD | Cypress Grove "Purple Haze" goat cheese | Lavender & fennel pollen | Bacon lardons
Pickled red onions | Champagne vinaigrette | 14

THIRD

- YELLOWFIN TUNA | Soba noodles | Miso vinaigrette | Mango purée | Sesame seeds | 40
- "WESTER ROSS" WILD SCOTTISH SALMON | Wild mushroom risotto | Apple & pea shoot salad | 38 | GF
- WILD HALIBUT | Grilled asparagus | Crispy potatoes | Balsamic reduction | Olive & basil oil | 42
- ELYSIAN FARMS LAMB "WELLINGTON" | Flageolet beans | English peas | Lamb reduction sauce | 49
- BREAST OF JOYCE FARMS PHEASANT | Fingerling potatoes | Raspberry vinegar sauce | 36
- LOIN OF VEAL | 12 oz. | Bone-in New York strip of veal | Rösti potato | Tomato-basil vinaigrette | 52 | GF
- PAPPARDELLE PASTA | Eggplant | Tomatoes | Peppers | Roasted garlic | Basil | 27
- WILD MUSHROOM & GOAT CHEESE RAVIOLI | Grace garden herbs
Parmesan cream sauce | 28 | V

GF = Gluten Free Options Available

V = Vegetarian Options Available

EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH

Consuming raw or undercooked 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.