



Gracie's



## INSPIRED BY THE SEASONS

How you climb up a mountain is just as important as how you get down a mountain. And so it is with life, which for many of us becomes one big gigantic test followed by one big gigantic lesson. In the end, it all comes down to one word, Grace. It's how you accept winning and losing, good luck and bad luck, the darkness and the light.

- Philosophy's Amazing Grace

# chef's tasting menus

## FIVE COURSE CHEF'S TASTING

110 · 170 · 195

## SEVEN COURSE CHEF'S TASTING

145 · 220 · 245

To source the freshest ingredients, we change our menu seasonally to reflect the flavors found at each time of the year. By respecting the seasonality of the harvest, we are able to focus on each ingredient at its peak.

Our Chef's Tasting Menus  
are created to be experienced by all guests.

# 1st course



## LOCAL BEETROOT CARPACCIO

sheep's milk cheese, mustard greens, grapefruit  
pistachio honey, crispy roots, horseradish | 16

*Domaine Lelievre, 'Leucquois' Sparkling Rose, Lorraine*



## JEFFERY'S BABY GREENS

Great Hill blue cheese, red onion, potato crisp, soy sherry vinaigrette | 16

*Domaine de Villargeau, Sauvignon Blanc, Coteaux du Giennois '22*

## RUSSET POTATO GNOCCHI

braised lamb shank, sweet potato, Tuscan kale, toasted garlic, herbs

Bianco Sardo | 17

*Cantine Valpane, Barbera del Monferrato, Piedmont '18*

## HUDSON VALLEY FOIE GRAS\*

pineapple marmalade, parsnip, banana bread, macadamia nut,

Marasca cherry jus | 26

*Please inquire about pairings*

## SOUP OF JERUSALEM ARTICHOKE

black mission fig, chevre croquettes, sunflower seeds & sprouts | 16

*Domaine de Villargeau, Sauvignon Blanc, Coteaux du Giennois '22*

## ARTISAN CHEESE

Chef's selection of Artisan cheese with seasonal accouterments | 26

*Lejeune-Dirvang, Brut Champagne*



## 2nd course



GRACIE'S RIGATONI CAMPANARO  
sweet & spicy sausage, plum tomato, ricotta salata | 33  
*Cantine Valpane, Barbera del Monferrato, Piedmont '18*

CRESCENT FARMS DUCK\*  
Westport turnip, cranberry agrodolce, pickled mustard jus | 38  
*Please inquire about pairings*

RHODE ISLAND MONKFISH  
mussels, poached fennel, saffron, potato, focaccia tuile,  
charred onion rouille | 37  
*Gavoty, 'Recital' Rose, Cotes de Provence '22*

TASTING OF WINTER VEGETABLES  
Chef's preparation, inspired by the season | 33  
*Please inquire about pairings*

CREEKSTONE FARM NEW YORK STRIP\*  
white asparagus, parmesan spinach, morel mushrooms,  
roasted garlic fondue, sauce bordelaise | 58  
*J.L. Chave, 'Mon Coeur', Cotes-du-Rhone, '21*

POINT JUDITH SEA SCALLOPS  
white corn grits, celeriac, wild mushrooms, radicchio  
pine needle brown butter | 41  
*Tyler, Chardonnay, Santa Barbara County '22*



## 3rd course

### GOAT CHEESE CAKE

carrot cremieux, honeyed walnuts, rum raisin ice cream | 15

### STICKY TOFFEE PUDDING

bay leaf toffee, mandarin, bergamot curd, burnt coconut, popcorn,  
toasted ice cream | 15



### FLOURLESS CHOCOLATE CAKE

juniper cookie, toasted pistachio, grapefruit,  
jasmine sherbet | 15

### GRACIE'S CRÈME BRULÉE

Madagascar vanilla bean, Spritz cookie | 15

### TRIO OF ICE CREAM OR SORBET

Chef's preparation, inspired by the season | 15

## Nightcaps

*Gracie's*

Espresso Martini | 16

Bully Boy Vodka, fresh espresso, Galliano Espresso Liqueur



PX Manhattan | 16

Rittenhouse Rye, Pedro Ximenez Sherry, Aztec Chocolate bitters

Hazelnut Old Fashioned | 16

Bully Boy Boston Rum, Frangelico, Angostura bitters

Barrel-Aged Parisian Sazerac | 18

Coffee infused Pierre Ferrand 1840 Cognac, Ricard anise, aged in oak  
for two months

