

# GRAPSEED

## **Restaurant Week Summer 2016**

**3 Courses - \$36**

*Please note there are surcharges on a few items*

Dishes are listed with a suggested wine, available as priced.

### Appetizers

v - vegetarian    gf - gluten free    \* vegetarian or gluten free on request

**Grilled Cabbage, Spicy Lime, Peanuts (v,gf)**

*Errazuriz Chardonnay 9.50 glass*

**Wild Mushroom Fricassee, Polenta (v,gf)**

*Vajra Rosso 8.50 / Glass*

**Gnocchi, Roasted Butternut Squash, Wild Mushrooms, Pecorino (v)**

*Truth Fume Blanc 10.50 / glass*

**Pork Belly, Spicy BBQ, Kimchi (gf\*)**

*Terra Savia Merlot 9.00/Glass*

**New Orleans BBQ Shrimp, Grilled Bread (gf\*)**

*9 Hats Riesling 9.50/Glass*

**Cornmeal Fried Oysters, Pepper Jelly (gf)**

*Joseph Mellot Sancerre 12.50 / Glass*

**Eggplant Parmesan "Meatballs" (v)**

*Vina Lanciano 12.50 / Glass*

**Blistered Green Beans, Bacon, Thai Basil, Peanuts (v\*)**

*Boundary Breaks Riesling 9.00 / glass*

**Charcuterie - Chef's selection of 2 meats and One cheese (gf)**

### Soups and Salads

**House Mixed Green Salad, Sherry Vinaigrette (v,gf)**

**Kale Salad, Dried Cherry, Fennel, Pistachio Vinaigrette (v,gf)**

**Grilled Romaine, Caesar Dressing, Crouton (v,gf\*)**

**Soup of the Day**

## Entrées

v - vegetarian    gf - gluten free    \* vegetarian or gluten free on request

### **Brick Chicken, Crushed Potatoes, Spinach, Lemon Caper Sauce (gf)**

*Coryphee Pinot Noir 10.00 / glass*

### **Scallops, Baby Carrots, Oyster Mushrooms, Sunchoke Sauce (\$6 surcharge) (gf)**

*Garofoli Verdicchio 9.00 / glass*

### **Grilled Gulf Shrimp, Red Mule Grits, Tomatillo Sauce (gf\*)**

*Brooks Runaway Pinot Blanc 10.00 / Glass*

### **Filet Mignon, Horseradish Mashed Potato, Oxtail Ragout (\$10 supplement) (gf)**

*Rubus Shiraz 9.00 / glass*

### **Cauliflower Steak, Thai Pumpkin Curry, Apple Salad (v)**

*Mauritson Sauvignon Blanc 12.00 / glass*

### **Norwegian Salmon, Singapore Slaw, Chilli Crab Sauce (gf)**

*La Crema Pinot Noir 12.00 /glass*

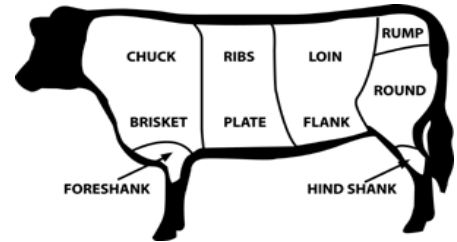
### **Grilled Pork Tenderloin, Pulled Pork, Grilled Peppers, Black Bean Sauce (gf\*)**

*Telios Cabernet Sauvignon 10.00/glass*

## A la Carte Steaks (gf)

Enjoy your choice of Fresh All Natural Beef from  
**Creekstone Farms & Australian Wagyu.**

*Served with your choice of House-made Steak or  
Horseradish Sauce. These dishes are served "A La Carte" so complete your meal with a  
choice of sides and an extra sauce (additional charges will apply).*



**New York Strip**

**Grilled Teres Major**

**Wagyu Bavette**

**Extra Sauces: Oxtail 7 | Green Peppercorn 3 | Chimichurri 2**

## ***Steaks like these Deserve a Big Red Wine!***

### Our Coravin Wine Program

The Coravin System extracts wine using Argon gas without ever opening the bottle, so the wine stays perfect indefinitely. We use this system to serve some select wines which would otherwise not be available by the glass.

***Try one of these:***

**2012 Snowden The Ranch Cabernet Sauvignon, Napa**

**25 / glass**

**2012 Freemark Abbey Cabernet Sauvignon Rutherford, Napa**

**28 / glass**

**2013 Robert Craig Cabernet Sauvignon, Napa Valley**

**22 / glass**

## Sides - 6.50 each

**Sautéed Spinach ~ Pecorino Potatoes ~ Grilled Asparagus (\$8)**

**Horseradish Mashed Potatoes ~ French Fries**