



## *Homemade Breakfast*

*GRANOLA TRI-BOWL GF*  
*Greek vanilla yogurt | Seasonal fruit*

*STEEL-CUT OATS GF*  
*Brown sugar | Seasonal fruit*

*FRENCH TOAST*  
*Brioche | Cinnamon sugar*  
*Choice of bacon or sausage*

*EGGS ANY STYLE GF*  
*Choice of bacon or sausage*

*EGGS BENELECT*  
*Poached eggs | Canadian bacon*  
*English muffin | Hollandaise | Fingerling potatoes*

*NESTED EGG GF*  
*Vegetables | Sage | Egg any style | Fingerling potatoes*  
*Choice of bacon or sausage*

*HOMEMADE QUICHE*  
*Smoked ham | Onion | Gruyere cheese | Fingerling potatoes*

*COMPLIMENTARY BREAKFAST FOR GUESTS IN RESIDENCE*  
*ROOM SERVICE DELIVERY CHARGE | \$10/PERSON/ 20% SERVICE CHARGE*

*GF = Gluten Free Options Available*  
*Turkey Bacon and Sausage available upon request.*  
*Egg White Substitute available upon request.*

*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.*



## FIRST

OYSTERS ON THE HALF SHELL | Half dozen | Seasonal selection

WARM BURRATA CHEESE | Tomato vinaigrette | Balsamic vinegar | Micro ruby basil

TUNA TARTARE | Lemon vinaigrette | Summer radishes | Cucumbers | Herb salad

TERRINE OF FOIE GRAS & 24 KARAT GOLD | Inlet of cocoa | Pickled cherries | Pine nut crumble | Brioche

CRISPY PORK BELLY | Sweet soy glaze | Sushi rice | Daikon "kim chi" | Sesame

CHILLED GAZPACHO SOUP | Tomatoes | Peppers | Lime | Basil

## SECOND

GRACE SALAD | Gorgonzola | Apples | Roasted walnuts | Sherry vinaigrette

STRAWBERRY SALAD | Blackbranch Farms lettuces | Toasted almonds | Bacon lardons | Summer berry vinaigrette

WHEATBERRY & QUINOA | Champagne-curry vinaigrette | Grilled watermelon | Cherry tomatoes | Summer radish

## THIRD

"WESTER ROSS" WILD SCOTTISH SALMON | Cucumber-dill salad | Rösti potatoes | Pommery sauce

PRAWNS & CRISPY SOFT-SHELL CRAB | Baby potatoes | Savoy cabbage | Grace Garden herb butter sauce

SEA BASS | Thyme scented wild mushrooms | Fingerling potatoes | Lemon butter sauce

JOYCE FARMS "POULET ROUGE" SPRING CHICKEN | Stuffed with Swiss chard & roasted garlic  
White beans | Madeira wine sauce

CERTIFIED ANGUS FILET MIGNON | Wild mushroom & thyme mushroom risotto | Blackbranch farms summer vegetables  
Burgundy wine sauce

TENDERLOIN OF BERKSHIRE PORK | Roasted peaches | Summer herb chimichurri | Gaufrette potatoes

HOUSEMADE RAVIOLI | Wild mushroom & goat cheese ravioli | Roasted cherry tomatoes | Parmesan-basil cream sauce

EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH

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# Grace

RESTAURANT AT THE CARNEGIE HOUSE

## Specialty

### *Kentucky Velvet*

Buffalo Trace Bourbon,  
Velvet Falernum, Orange Bitters

### *Nutty Manhattan*

Makers Mark Whiskey, Frangelico,  
Aztec Chocolate Bitters, Over Ice

### *“Feature” Cocktail of the Week*

### *Peach Tree*

Peach Crown Royal Whiskey, Ginger Ale,  
Bitters, Over Ice

### *Old Fashioned*

Woodford Reserve, Bitters, Demarara, Orange Peel

### *Basil Gimlet*

Hendrick’s Gin, Lime Juice,  
Basil Simple Syrup, Up

### *Pear Martini*

Grey Goose La Poire Vodka, Elderflower Liqueur,  
Fresh Lemon, Simple Syrup, Up

## Beer

Bell’s Two-Hearted IPA

Victory Sour Monkey Tripel

Kalamazoo Stout

Yuengling Lager

Corona

Miller Lite

St. Pauli Girl N.A.

## By the Glass

### *White*

Riesling – Louis Guntrum – Germany

Chardonnay – Duckhorn – Napa

Sauvignon Blanc – Spy Valley “Satellite” – NZ

Pinot Grigio – Lecthaler – Italy

Sancerre – J.M. Crochet – France

### *Bubbles*

Prosecco – Ballata Split – Italy

Blanc de Blanc – De Perriere – France

Brut Champagne – Veuve Clicquot – France

### *Red*

Cabernet Sauvignon – Castoro – Paso Robles, CA

Merlot – Ca ‘Momi – Napa Valley, CA

Malbec – Mosquita Muerta – Argentina

Red Blend – Sughere di Frassinello – Italy

Chianti DOCG – Lucere – Italy

Shiraz – Molly Dooker The Boxer – NZ

Pinot Noir – Calera – California

# *Grace*

RESTAURANT AT THE CARNEGIE HOUSE

## *Sweet Indulgence*

### *Profiteroles*

*Warm pastry shells | Vanilla ice cream | Chocolate sauce*

### *Belgian Chocolate & Almond Tart*

*Belgian dark chocolate | Frangipane | Chocolate ganache*

### *Is it an Apple?*

*Vanilla "cheesecake" | Spiced apple butter | White chocolate | Cinnamon crumble*

### *Spiced Fig & Walnut Cake*

*Brandy poached figs | Goat cheese mousse | house made coffee ice cream*

### *Vanilla Bean Crème Brûlée*

*Vanilla custard | Caramelized sugar crust*

### *Sorbet & Ice Cream Selections*

### *S'mores by the Fire Pit*

*(Shareable for two)*

*Marshmallows | Chocolate | Graham crackers | Roasting sticks*

*Served at the fire pit*

*EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH*

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