

# TERRAS

## DINNER MENU

### SHARED PLATES

#### ROASTED BEET HUMMUS 16

beet hummus, seasonal crudité, pita  
NF VG

#### LEEK CASSOULET 16

melted leeks, roasted garlic, cashews, romona farms  
tepyary beans, grilled sourdough, crudité VG

#### HEARTS OF PALM 'CRAB' CAKE 17

mustard vinaigrette, frisee, lemon oil, fennel blossoms  
GF NF VG

#### CARROT & MILLET DUMPLING 16

black garlic ponzu, cilantro, chili oil NF VG

#### AHI TUNA TARTARE 19

chile-spiced ahi tuna, smashed avocado, purple ninja  
radish, persian cucumber, micro cilantro, blue corn chips  
GF NF DF

#### CHARRED OCTOPUS 21

smashed fingerling potatoes, blistered honey and thyme  
roasted tomatoes, pomegranate molasses,  
romesco sauce, micro cilantro GF DF

#### MARGHERITA FLATBREAD 17

buffalo mozzarella, pomodoro, torn basil, garlic oil NF V

### STARTERS

#### NORI CAESAR SALAD 18

marinated kale, romaine lettuce, pumpernickel croutons,  
crispy capers NF VG

#### HARVEST SALAD 18

green cabbage, kale, butternut squash, walnut, pear,  
green onion, avocado, jalapeno vinaigrette  
GF DF V

#### SHAVED BRUSSELS SPROUT SALAD 18

brussel sprouts, dried cranberries, feta cheese, spiced pepitas,  
honey mustard vinaigrette  
GF V

#### SOUP OF THE MOMENT 12

inspired daily, seasonal ingredients

### LAND & SEA

#### MISO GLAZED SALMON 39

miso blood orange glaze, roasted fingerling potatoes,  
frisee, lemon oil, orange slices GF NF DF

#### BLACKENED BRANZINO 47

summer succotash, butter beans, caramelized cippolini  
onions, fresh herb salad GF NF DF

#### GRASSFED BEEF TENDERLOIN 59

smashed fingerling potatoes, charred broccolini,  
cauliflower puree, green harissa GF NF DF

#### ROASTED CHICKEN BREAST 39

castevelytrano olives, artichokes, capers, fresno chile,  
whole grain mustard, pickled cippolini onions, rosemary  
chicken jus, fingerling potatoes GF NF DF

### FROM THE EARTH

#### EGGPLANT PARMESAN 26

roasted spaghetti squash, basil pesto, pomodoro sauce  
GF NF V

#### BLACK PEPPER TOFU 23

bok choy, forbidden rice GF NF VG

#### FIRE ROASTED CAULIFLOWER 24

tahini mole, roasted poblano peppers, tomato caper relish  
GF NF VG

### SIDES

#### SMASHED FINGERLING POTATOES 9

romesco sauce, lemon zest, italian parsley GF DF V

#### CHARRED BROCCOLINI 9

preserved lemons, garlic, fresno chiles GF NF VG

#### WILD MUSHROOMS 9

sautéed with rosemary GF NF VG

#### SPAGHETTI SQUASH 9

marinara, vegan parmesan breadcrumbs GF VG

#### VEGAN MAC & CHEESE 12

cashew cheese sauce, gremolata breadcrumbs  
GF VG

### SEASONAL HIGHLIGHTS

Inspired by the land, but open to creative interpretation and flavors, Terras offers a modern take on regionally inspired cuisine, featuring a seasonally resonant menu. Currently highlighting; Two Wash Ranch Farms, Arizona Microgreens, Ramona Farms, and Noble Bread.

GF Gluten Free NF Nut Free DF Dairy Free V Vegetarian VG Vegan All GF items listed above are prepared with gluten-free ingredients. However, our kitchen is not completely gluten free.

Please let us know if you have a food allergy or sensitivity. \*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Parties of 6 or more are subject to a service charge of 20%.

