

# T E R R A S

## DINNER MENU

### APPETIZERS

<b>SOUTHWEST MARINATED CASTELVETRANO OLIVES</b> GF NF V 8 aleppo pepper, rosemary, garlic, lemon	<b>HIRAMASA CRUDO</b> GF DF 18 yuzu, fresno chile, avocado relish, shaved radish
<b>ELOTE CORN RIBS</b> GF V 12 poblano crema, chili spice blend, lime	<b>ROASTED BEET HUMMUS</b> DF 16 crudite, za'atar lavash, pistachio dukkah
<b>CURRIED CAULIFLOWER SOUP</b> 🍲 GF NF DF 12 pumpkin seed dukkah, annatto oil	<b>WOOD-FIRED OVEN FLATBREAD</b> 16 rotating seasonal selection
<b>HEARTS OF PALM CEVICHE</b> GF NF V 16 blue corn tortilla chips	

### FROM THE EARTH

<b>BEET &amp; BURRATA SALAD</b> GF NF 18 burrata, basil, lemon olive oil, mache, manuka honey crisp	<b>SEASONAL VEGETABLE PLATE</b> GF V 22 chef's selection of hearth roasted vegetables, grilled lemon, almond ricotta
<b>SPRING LETTUCE SALAD</b> GF NF V 17 shaved fennel, radish, fine herbs, green goddess dressing	<b>ORGANIC ROASTED CAULIFLOWER</b> GF V 25 romesco sauce, garlic greens and lentils, gremolata, pine nut dukkah
<b>BABY GEM WEDGE SALAD</b> GF NF V 17 asparagus, pea, cherry tomato, tahini ranch dressing	<b>ZUCCHINI ENCHILADAS</b> GF V 28 roasted corn, black bean, vegan cream cheese, cilantro crema, aji amarillo sauce
<b>SOBA NOODLE CHILLED SALAD</b> 🍲 NF V 25 edamame, shitake mushroom, cabbage, snap peas, avocado, fiesta pepper, sesame ginger vinaigrette, cilantro, basil	

### FARM, FISH, FOWL

<b>FAROE ISLAND SEARED SALMON</b> GF NF DF 38 celery root puree, mushroom, romanesco, lemon fennel, and spring pea relish	<b>CEDAR RIVER BEEF TENDERLOIN</b> GF DF 49 roasted mushroom, asparagus, cherry tomato, black garlic persillade sauce
<b>SEASONAL FISH</b> GF NF DF 40 ancho rubbed, sea beans, peewee potato, castelvetrano olives, blistered tomato, mustard vinaigrette	<b>FRENCHED CHICKEN BREAST</b> GF NF DF 36 mung bean, maitake mushroom, radish, baby fennel, lemon thyme sauce

### SIDES

<b>HERB ROASTED MUSHROOMS</b> NF 9	<b>ROASTED CARROTS &amp; GREENS</b> NF 9
<b>SHISHITOS WITH YUZU, TAMARI</b> NF 9	<b>ROASTED ROSEMARY POTATOES</b> NF 9

GF Gluten Free NF Nut Free DF Dairy Free V Vegan GF items 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%.

WHITE

<b>PINOT GRIGIO</b>	GIUSEPPE LUIGI, FRUILI, ITALY	12	48
<b>CHABLIS</b>	RAOUL GAUTHERIN & FILS, BURGUNDY, FRANCE	16	56
<b>VIIGNIER</b>	RUNE PILLSBURY VINEYARD, SONOITA, AZ	-	95
<b>SAUVIGNON BLANC</b>	ANT MOORE SIGNATURE SERIES, MARLBOROUGH, NEW ZEALAND	12	48
<b>CHENIN BLANC</b>	BEAUMONT BOT RIVER, SOUTH AFRICA	14	60
<b>SANCERRE</b>	DOMAINE THOMAS & FILS, LOIRE VALLEY, FRANCE	18	72
<b>RIESLING</b>	KRUGER RUMFF, NAHE, GERMANY	14	56
<b>CHARDONNAY</b>	PRESQU'ILE, SANTA MARIA VALLEY, CA	14	56
<b>CHARDONNAY</b>	FAILLA, SONOMA COAST	18	72

IN BETWEEN

<b>ROSÉ</b>	TRIENNES, PROVENCE, FRANCE	14	56
<b>ROSÉ</b>	GRGICH HILLS ESTATE, NAPA VALLEY, CA	-	64

RED

<b>PINOT NOIR</b>	VALRAVN, SONOMA, CA	14	56
<b>PINOT NOIR</b>	MONTINORE, WILLAMETTE VALLEY, OR	16	64
<b>SUPER TUSCAN</b>	POGGIO D'ELSA, TUSCANY, ITALY	15	60
<b>GAMAY NOIR</b>	JOLIE-LAIDE BARSOTTI VINEYARD, EL DORADO HILLS, CA	-	110
<b>COTE DU RHONE</b>	FAMILLE PERRIN, RHONE VALLEY, FRANCE	15	60
<b>MERLOT</b>	TRIG POINT, ALEXANDER VALLEY, CA	15	60
<b>RED BLEND</b>	BEAUTIFUL EARTH, PASO ROBLES, CA	18	72
<b>MALBEC</b>	ALTOCEDRO, MENDOZA, ARGENTINA	15	60
<b>CABERNET FRANC</b>	MESSANGES ROUGE, CHINON, FRANCE	16	64
<b>CABERNET SAUVIGNON</b>	Y3 JAX VINEYARD, NORTH COAST, CA	14	56
<b>CABERNET SAUVIGNON</b>	MATIAS, NAPA VALLEY, CA	18	72
<b>CABERNET SAUVIGNON</b>	PEJU, NAPA, CA	-	112
<b>CABERNET SAUVIGNON</b>	CORISON, ST. HELENA VINEYARD, NAPA VALLEY, CA	-	265

BUBBLES

<b>PROSECCO</b>	POGGIO COSTA, PROSECCO, ITALY	12	48
<b>BRUT ROSÉ</b>	CAFÉ DE PARIS, BRUT ROSÉ, FRANCE	12	48
<b>CHAMPAGNE</b>	PAUL LAURENT, BRUT, FRANCE	-	110