

T E R R A S

DINNER MENU

APPETIZERS

SOUTHWEST MARINATED CASTELVETRANO OLIVES GF NF V aleppo pepper, rosemary, garlic, lemon	8	HEARTS OF PALM 'CRAB' CAKE GF NF V frisee, citrus, & mustard seed vinaigrette	16
SHISHITOS GF NF V yuzu & tamari	9	HIRAMASA CRUDO GF DF yuzu, fresno chile, avocado relish, shaved radish	18
CURRIED CAULIFLOWER SOUP 🍲 GF NF V pumpkin seed dukkah, annatto oil	12	ROASTED BEET HUMMUS DF crudite, za'atar lavash, pistachio dukkah	16
ELOTE CORN RIBS GF V poblano crema, chili spice blend, lime	12	WOOD-FIRED OVEN FLATBREAD rotating seasonal selection	16

FROM THE EARTH

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

FARM, FISH, FOWL

FAROE ISLAND SEARED SALMON GF NF DF kohlrabi and cabbage slaw, roasted fingerling potatoes, meyer lemon relish	38	GRASS-FED FILET MIGNON GF NF DF roasted mushroom, asparagus, cherry tomato, black garlic persillade sauce	58
SEASONAL FISH chef's seasonal preparation	40	FRENCH CHICKEN BREAST ROASTED IN THE HEARTH GF NF DF beluga lentils, white asparagus, cipolini onions, english peas, rosemary jus	36
ROASTED BRANZINO GF NF DF carrot top chimichurri, broccolini, peewee potato, arugula	45		

SIDES

HERB ROASTED MUSHROOMS GF NF V	9	ROASTED CARROTS & GREENS GF NF V	9
BRAISED LEEKS NF V panko & herb crust	9	ROASTED ROSEMARY POTATOES GF NF V	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

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

IN BETWEEN

ROSÉ	TRIENNES, PROVENCE, FRANCE	14	56
ROSÉ	GRGICH HILLS ESTATE, NAPA VALLEY, CA	-	64

RED

PINOT NOIR	VALRAVN, SONOMA, CA	14	56
PINOT NOIR	MONTINORE, WILLAMETTE VALLEY, OR	16	64
SUPER TUSCAN	POGGIO D'ELSA, TUSCANY, ITALY	15	60
GAMAY NOIR	JOLIE-LAIDE BARSOTTI VINEYARD, EL DORADO HILLS, CA	-	110
MERLOT	TRIG POINT, ALEXANDER VALLEY, CA	15	60
RED BLEND	REQUIEM, COLUMBIA VALLEY, WA	15	56
RED BLEND	CRU MONPLAISIR, BORDEAUX, FRANCE	18	68
MALBEC	ALTOCEDRO, MENDOZA, ARGENTINA	15	60
CABERNET FRANC	MESSANGES ROUGE, CHINON, FRANCE	16	64
CABERNET SAUVIGNON	Y3 JAX VINEYARD, NORTH COAST, CA	14	56
CABERNET SAUVIGNON	MATIAS, NAPA VALLEY, CA	18	72
CABERNET SAUVIGNON	PEJU, NAPA, CA	28	112
CABERNET SAUVIGNON	CORISON, ST. HELENA VINEYARD, NAPA VALLEY, CA	-	265

BUBBLES

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