

TERRAS

DINNER MENU

SHARED PLATES

SMOKED EGGPLANT HUMMUS

charcoal hummus, mint celery sauce, seasonal crudité

NF VG

16

BUTTERNUT SQUASH CARPACCIO

quince puree, pickled mustard seed, pears, toasted pepitas,
dehydrated olives GF NF VG

12

HEARTS OF PALM CRAB CAKE

mustard vinaigrette, frisee, lemon oil, fennel blossoms

GF NF VG

16

HEARTH ROASTED ARTICHOKE

wood fire oven roasted, tarragon aioli GF NF VG

16

SCALLOP AGUACHILE

fresh cucumber, lime, and jalapeno juice with red onion,
persian cucumber, purple ninja radish, yuzu flakes,

annatto oil GF NF DF

18

CHARRED OCTOPUS

smoked potatoes, blistered honey and thyme roasted
tomatoes, pomegranate molasses, romesco sauce,

micro cilantro GF DF

21

HONEY ROASTED TOMATO & BURRATA FLATBREAD

honey and thyme roasted tomatoes, burrata cheese,
fresh basil V

16

STARTERS

GRILLED CAESAR SALAD

grilled baby gem lettuce, gremolata breadcrumbs, edible flowers,
hemp seeds, pistachio, nigella setiva, bronze fennel, nasturtium,
sunflower caesar dressing GF VG

19

CHOPPED KALE SALAD

lacinato kale, radicchio, marcona almonds, honeycrisp apple,
oregano vinaigrette GF VG

18

WINTER VEGETABLE SOUP

tomato-based vegetable soup, crouton, basil oil NF VG

12

CURRY CAULIFLOWER SOUP 🍲

pumpkin seed dukkah, annatto oil GF NF VG

12

FROM THE EARTH

MUSHROOM BOLOGNESE TAGLIATELLE

cremini mushroom bolognese with walnuts, red wine,
plum tomatoes, white onion, local microgreens V

26

WHOLE ROASTED CAULIFLOWER

turmeric tahini sauce, pickled shallot, dehydrated olives, pistachio,
nigella setiva, dehydrated kale GF VG

23

HEN OF THE WOODS MUSHROOM CHOP

truffle cashew sauce, charred asparagus GF VG

28

LAND & SEA

SEARED SCALLOPS

mecuna sunchoke puree, broccolini, honeycrisp apple,
celery chutney GF NF DF

48

FAROE ISLAND SALMON

preserved lemon and chickpea stew, shaved fennel salad

GF NF DF

37

ROASTED BRANZINO

turnip top chimichurri, meyer lemon puree, glazed tokyo turnips,
arugula, smoked potatoes GF NF DF

45

GRASS-FED FILET MIGNON

melted leeks, wild mushroom, reishi potato puree,
chlorella herb oil GF NF DF

58

HERB CRUSTED ELK TENDERLOIN

parsnip puree, red wine demi, roasted thumbelina carrots,
pine pollen GF NF DF

52

ROASTED CHICKEN BREAST

local two wash ranch chicken breast roasted in the hearth, achiote
marinade, smoked potatoes, peruvian spiced chayote squash,
anticucho sauce GF NF DF

39

SIDES

SMOKED POTATOES

romesco sauce GF VG

9

CHARRED BROCCOLINI

preserved lemons, garlic, fresno chiles GF NF VG

9

WILD MUSHROOMS

sauteed with rosemary GF NF VG

9

GRILLED ZA'ATAR CARROTS

spiced with cilantro yogurt sauce GF NF VG

9

VEGAN MAC & CHEESE

cashew cheese sauce, gremolata breadcrumbs GF VG

12

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 chicken, Blue Sky Farms, Arizona Microgreens, and Noble Bread.

