

TERRAS

DINNER MENU

SHARED PLATES

SPRING PEA HUMMUS

english pea hummus, seasonal crudité, charcoal pita
NF VG

16

BEET CARPACCIO

avocado puree, pickled mustard seed, pumpkin seed,
capers, lemon dressing, chile aioli GF 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

AHI TUNA TARTARE

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

GF NF DF

19

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 NF V

16

STARTERS

GRILLED CAESAR SALAD

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

19

CHOPPED KALE SALAD

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

18

ASPARAGUS SOUP

pureed asparagus soup with coconut chantilly cream GF NF VG

12

LEMON CHICKEN ORZO SOUP

broth-based chicken and vegetable soup with gluten free orzo

GF NF DF

12

FROM THE EARTH

MUSHROOM BOLOGNESE TAGLIATELLE

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

26

BLACK PEPPER TOFU

bok choy, forbidden rice GF NF VG

23

CHILLED ZUCCHINI LASAGNA

pistachio pesto, marinara sauce, almond ricotta GF VG

22

LAND & SEA

SESAME CRUSTED AHI TUNA

brown rice noodles, carrots, shiitake, snap peas, shiitake broth

GF NF DF

48

MISO GLAZED SALMON

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

37

ROASTED BRANZINO

carrot top chimichurri, meyer lemon puree, broccolini, 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

celery root puree, red wine demi, roasted 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 V

9

CHARRED BROCCOLINI

preserved lemons, garlic, fresno chiles GF NF VG

9

WILD MUSHROOMS

sautéed with rosemary GF NF VG

9

SPRING PEAS

sautéed with ginger, garlic, shallots, sesame oil 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.

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%.

