

# 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

#### RAW 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%.

