

# TERRAS

## DINNER MENU

### SHARED PLATES

#### ROASTED BEET HUMMUS 16

beet hummus, seasonal crudité, pita

NF VG

#### LEEK CASSOULET 16

melted leeks, roasted garlic, romona farms tepary beans,  
grilled sourdough, crudité VG

#### HEARTS OF PALM CRAB CAKE 17

mustard vinaigrette, frisee, lemon oil, fennel blossoms

GF NF VG

#### CARROT & MILLET DUMPLING 16

black garlic ponzu, cilantro, chili oil NF VG

#### AHI TUNA TARTARE 19

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

GF NF DF

#### CHARRED OCTOPUS 21

smashed fingerling potatoes, blistered honey and thyme  
roasted tomatoes, pomegranate molasses,  
romesco sauce, micro cilantro GF DF

#### MARGHERITA FLATBREAD 17

buffalo mozzarella, pomodoro, torn basil, garlic oil NF V

### STARTERS

#### NORI CAESAR SALAD 18

marinated kale, romaine lettuce, pumpernickel croutons,  
crispy capers NF VG

#### HARVEST STRAWBERRY & ARUGULA SALAD 18

shaved fennel, pickled watermelon rind, toasted pistachio,  
crows dairy black pepper feta, ginger vinaigrette

GF V

#### HEIRLOOM TOMATO SALAD 18

marinated tomatoes, whipped tofu ricotta, chili garlic balsamic

GF NF VG

substitute buffalo mozzarella V

#### SOUP OF THE MOMENT 12

inspired daily, seasonal ingredients

### LAND & SEA

#### MISO GLAZED SALMON 39

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

#### BLACKENED BRANZINO 47

summer succotash, butter beans, caramelized cippolini  
onions, fresh herb salad GF NF DF

#### K4 RANCH BEEF TENDERLOIN 59

smashed fingerling potatoes, charred broccolini,  
cauliflower puree, green harissa GF NF DF

#### ROASTED CHICKEN BREAST 39

castevelytrano olives, artichokes, capers, fresno chile,  
whole grain mustard, pickled cippolini onions, rosemary  
chicken jus, fingerling potatoes GF NF DF

### FROM THE EARTH

#### EGGPLANT PARMESAN 26

roasted spaghetti squash, basil pesto, pomodoro sauce

GF NF V

#### BLACK PEPPER TOFU 23

bok choy, forbidden rice GF NF VG

#### FIRE ROASTED CAULIFLOWER 24

tahini mole, roasted poblano peppers, tomato caper relish

GF NF VG

### SIDES

#### SMASHED FINGERLING POTATOES 9

romesco sauce, lemon zest, italian parsley GF V

#### CHARRED BROCCOLINI 9

preserved lemons, garlic, fresno chiles GF NF VG

#### WILD MUSHROOMS 9

sautéed with rosemary GF NF VG

#### SPAGHETTI SQUASH 9

marinara, vegan parmesan breadcrumbs GF VG

#### VEGAN MAC & CHEESE 12

cashew cheese sauce, gremolata breadcrumbs  
GF VG

### 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 Farms, Arizona Grass Raised Beef, Arizona Microgreens, Ramona Farms, McClendon's Organic Farms, Crows Dairy Goat Cheese, 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%.

