

# THE TERRACE

## DINNER

### APPETIZERS

**“Buffalo” Sea Scallops** 13

Blue Cheese Espuma, Chicken “Chicharron”, Cayenne Coulis \*

**Italian Meatball “Shumai”** 12

San Marzano Marinara, Petit Basil, Parmesan Emulsion

**Grilled Artichoke** 12

Smoked Red Chimichurri \* ^

### SOUPS

**Truffle Popcorn Bisque** \* 9

**French Onion Soup** 10

**Chicken “Noodle” Soup** ^ 9

### SALADS

**Mache** 12

Balsamic Cabernet Strawberries, Whipped Ricotta, Pistachio, Vanilla Oil \*

**“Waldorf”** 10

Rhubarb, Shattered Grapes, Caramelized Walnuts, Apple Balsamic \*^

**Upland Cress** 12

Frisee, Beets, Bermuda Triangle Goat Cheese, Blood Orange Hazelnut Vinaigrette \*

**Caesar** 12

Lil’ Gem Romaine, Semi Dried Tomatoes, Olive Crouton, Shaved Parmesan

Add Grilled Chicken or Salmon 5

Add Shrimp 7

## MAINS

### *FROM THE LAND*

#### **Braised Short Rib Pot Roast 24**

Yukon Gold Lamb Chopper Aligot, Baby Root Vegetables, Cipollini Jus

#### **Porcini Filet Mignon 32**

Bone Marrow Potato, Leeks, Baby Carrots, Bordelaise

#### **Terrace Burger 15**

Bacon Onion Jam, Heirloom Tomato, Point Reyes Blue, Midnight Moon Crisp

#### **Flat Iron Steak 32**

Salt Roasted Marble Potatoes, Grilled Asparagus, Sudachi Bearnaise \*

#### **Veal Cheek Stroganoff 23**

Parpadelle, Maitake Mushrooms, Marsala Cream Sauce

#### **Craftsman Chicken 21**

Ale Herb Roasted, Baby Root Vegetables, Potato Pave, Hop Jus \* ^

### *FROM THE SEA*

#### **Pan Roasted Salmon 27**

Edamame Mousse, Salsify, Oyster Mushroom, Lemon Ginger Emulsion

#### **Chanterelle Dusted Halibut 28**

Sweet Corn Succotash, Old Bay Puree, Chanterelles

#### **Speck Wrapped Monkfish 28**

Braised White Beans, Caramelized Fennel, Tomato Verbena Broth

#### **Thai Snapper 26**

Kobocha Squash Puree, Forbidden Rice, Red Curry, Thai Basil

#### **Lobster Pot Pie 28**

Tarragon Cream Sauce, Puff Pastry

#### **Cioppino 32**

Tomato Fennel Stew, Halibut Cheek, Mussels, Clams, Shrimp

*FROM THE GARDEN*

**Ricotta Gnudi 18**

Wild Mushrooms, San Marzano Marinara, Fried Basil \*

**Seasonal Baby Veggies 18**

Curry Cauliflower, Cilantro Lemon Oil \* ^

**Grilled Portobello 15**

Pretzel Roll, Heirloom Tomato, Smoked Onion Sprouts, Pappadew Aioli, Sweet Potato Fries ^

**SIDES**

5

**Roasted Baby Brussels Sprout, Sudachi Bernaise, Torn Croutons**

**Sauteed Asparagus, Soft Poached Egg, Speck Ham**

**Togarashi Salt Roasted Marble Potatoes \***

**Miso Butter Broccolini \***

**Midnight Mac n'Cheese**

**THREE COURSE PRIME RIB DINNER**

Saturday & Sunday nights in The Terrace.

Includes appetizer, dessert and perfectly prepared prime rib.

Priced at \$38 for adults and \$20 for children.

From 6:00 to 9:00 p.m.

\* *Gluten Free*

^ *Dairy Free*