

Starters

Mushroom Soup

Charred Onion Cream

Shrimp Salad

Marinated Beets Crudo, Celery, Arugula, Preserved Orange Zest, Shoestring Sweet Potato, Beet Horseradish Vinaigrette

Fennel and Quinoa Salad

Spiced Pepitas Seed, Cucumber, Dried Apricots, Marinated Beets Crudo, Radishes, Mizuna, Smoke Salt Vinaigrette

Sweet and Spicy Calamari

Jalapenos, Cabbage, Scallion, Carrots, Sweet Thai Vinaigrette

Seared Tuna

White Anchovies, Arugula, Romaine Hearts, Olives, Calabrese Chile, Tomatoes, Shaved Red Onions, Fingerling Potato Coins, Extra Virgin Olive Oil and Fresh Squeezed Lemon Juice on a Flat Bread

Chips, Guacamole and Salsa

Local Chips, House made Guacamole and Salsa

Crispy Prosciutto and Grilled Pear Salad

Local Honey Almond granola, Baby Kale, Heirloom Tomatoes, Grana Padano, Fig Vinaigrette

Entrees

Prime Beef Foie Gras Burger

House Ground Prime New York Strip, 2 oz Foie Gras, Bearnaise Sauce, lettuce and Tomato
Choice of Fries or Green Salad

Terraza Turkey

Jalapeno Cheddar, Apple wood Smoked Bacon, roast Turkey, local tomato, butter lettuce and chipotle aioli
Choice of Fries or Green Salad

Grilled Jumbo Shrimp

Marinated with Herbs and Garlic, Red Curry Sauce, Forbidden Rice, Papaya Slaw

Chicken Milanese

Heirloom tomato, mozzarella, arugula, chile and white balsamic vinaigrette and mash potatoes

Flat Iron Steak

Potato puree, Barrio Beer Butter, Glazed Carrots

Pork Belly Tacos

Fennel Slaw, Cotija Cheese, Aji-Amarillo Apple Glaze

Gochujang Glazed St. Louis Ribs

Cucumber Kimchi, Chive Steak Fries

8 oz Slow Roasted Prime Rib

Potato puree, Barrio Butter, Glazed Carrots

Maine Lobster Fettuccine

White Wine Cream, Tomatoes, Scallions, Jalapenos