

Choose one of each course for \$30,  
plus tax and gratuity.

## APPETIZERS

### Roasted Tomato Soup *V, GF - Ask for No Croutons*

San Marzano Tomatoes, Sweet Basil and Ricotta Croutons

### Crispy-Spicy Tender Chicken Salad

Dressed with Terraza Hot Sauce, Black Bean and Rice Salad with Roasted Corn, Tomato, Poblano and Shredded Lettuce, topped with a Tortilla Straw

### Mediterranean Salad Board

Apple-Fennel Slaw with Pistachio, Currants and Citrus Agave Vinaigrette (*V, GF*) / Quinoa Tabbouleh (*V, GF*) / Dill Potato Salad with Capers and Champagne Vinaigrette (*VGT, GF*)

### Terraza Cobb *GF*

Choice of: *Shrimp and Scallops* or *Grilled Beef Tenderloin*  
Baby Gem Lettuce, Avocado, Bleu Cheese, Tomatoes, Red Onion, Bacon, Hard Boiled Egg and Red Wine Vinaigrette

## ENTRÉES

### Citrus Salmon

Meyer Lemon and Preserved Orange Glazed Salmon with Late Harvest Red Pepper Coulis, Fennel-Orzo Stew and Crispy Spinach

*Pair with: Banfi, Pinot Grigio, San Angelo, Toscana, Italy | 7*

### Chicken "Under a Brick"

Roasted Airline Chicken Breast, Chardonnay Chicken Pan Jus, Israeli Couscous with Butter and Seasonal Squash and Arugula-Picked Red Onion Salad

*Pair with: Sauvignon Vouvray, Loire Valley, 2015 | 8*

### Mega Mac and Cheese

Cavatelli baked until piping hot with Cheddar, Monterey Jack and Gouda, Sun Dried Tomato, Crispy Bacon, Sautéed Mushrooms and Italian Ham. Finished with Crispy Potato, Herb and Parmesan Crumb

*Pair with: Ferrari Carano Chardonnay, Sonoma, CA | 7*

### Terraza Smoke and Bacon Burger

Grass-Fed Beef, Smoked Cheddar, Caramelized Onions, Porcini Mushroom Relish, Terraza Sauce, Marinated Tomato and Crisp Lettuce on a Toasted Brioche Bun

*Pair with: Simi, Cabernet Sauvignon, Alexander Valley, CA | 7*

### Braised Short Rib

With Sauce Bordelaise, Creamy Spinach and Globe Artichoke Gratin, Buttered Spaghetti Squash and Black Pepper

*Pair with: Greystone, Merlot, Napa, CA, 2017 | 7*

### Pasta Inverno *VGT, GF*

Sautéed Artichokes, Peperonata, Kohlrabi, Swiss Chard, San Marzano Tomatoes and Herbs tossed with Gluten-Free Penne in a White Wine-Garlic Sauce

*Pair with: Ferrari Carano Chardonnay, Sonoma, CA | 7*

## DESSERTS

### Lamington Cake *VGT*

Flourless Sponge Cake with Coconut Cream, Raspberry Jelly, Almond Sponge, Cream Filled Raspberries, Chocolate Mousse and Chocolate Mirror Glaze

### Tropical Crème Brûlée Trio *VGT*

Passion Fruit, Mango and Guava

### Chocolate Ginger Truffle Tart *VGT*

With Candied Orange, Citrus Caramel Sauce and Ginger Ice Cream

### Macarons, Truffles and Toffee *VGT*

### Pineapple Tarte Tatin and Coconut Sorbet *GF*

Caramelized Pineapple Baked in a Buttery Pastry Served with Coconut Sorbet

### Brownie with Seasonal Berries *V*