

La Terrasse Group Menu 2021

\$79 Three Courses \$64 Two Courses

First Course:

Burratta - Heirloom Tomato, Basil, Sherry Vinegar, Olives

Or

Caesar - Kale and Romaine, Lemon-Caper Dressing, Parmesan, Crouton

Or

Roasted Beets - Curried Coconut Milk Yogurt, Shaved Fennel, Endive

Main Course:

Steak Frites - 8 ounce AAA Flat Iron Steak, Jus, Garden Salad, Fries

Or

Tagliatelle alla Vongole - Fresh Clams, White Wine, Garlic and Herbs Butter Sauce

Or

Fried Tempeh Bowl - Warm Rice and Mixed Grains, Nori, Cabbage, Sesame-Honey

Dessert:

Chocolate Flourless cake - Beet Crisp, Pumpkin Seed Puree

Or

Strawberry Shortcake - House made scone, Mascarpone whipped cream,

Fresh strawberries, Strawberry Sauce 14