

# Brookhaven Restaurant Week Prix Fixe Menu



## First Choice

### **Crispy Brussels Sprouts.**

Smoked paprika aioli, shaved parmesan

OR

### **Terra's House of Greens**

Spinach, blue cheese, walnuts, dried cranberries, Granny Smith apple, toasted walnut vinaigrette'

## Second Choice

### **Pan Seared Antarctic Salmon**

Shanghai bok choy, forest mushrooms, coconut lemongrass broth, basmati lentil "fried rice," wakame seaweed

OR

### **Cumin & Coriander Ashley Farms Chicken Breast**

Roasted Chicken Breast with Mole cream, green chili mashed potatoes, tomatillo and blistered corn saute

## Third Choice

### **Fresh Strawberries with French Sabayon Custard**

## Optional Perfect Wine Pairing:

### **2020 D'arenberg Hermit Crab Viognier Marsanne (Australia) JS93**

Orange and citrus blossom bouquet with green papaya, pineapple, ginger, and grapefruit notes. Very refreshing. Add \$24

*In the Kitchen: Chef Charles Zeran*

*In the Wine cellar: Sommelier Chris Driollet*

*Cost: \$42    With Wine Pairing \$66*

*Terra Terroir has won Open Table Diner's Choice 7 Times and Wine Spectator's prestigious Award of Excellence 14 times.*

*Thank you for supporting Terra Terroir and all restaurants*