



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'

OR

Terra's Watermelon Gazpacho

Spanish Cold Soup with tomatoes garlic, olive oil, vinegar, onions, cucumber & watermelon

Second Choice

Crab Stuffed Rainbow Trout Fillet

Saffron Lemon Butter Sauce with Grilled Local Vegetables

OR

Cumin & Coriander Ashley Farms Chicken Breast

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

OR

Panzanella Pasta v

Angel Hair Pasta, Cherry Tomatoes, Summer Squashes, Sweet Peppers, Kalamata Olives, Fresh Mozzarella, Rustic Croutons, Basil, Warm Red Wine Vinaigrette

Third Choice

Fresh Strawberries with French Sabayon Custard or Fresh Baked Strawberry Pie

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 \$28

Cost: \$42 With Wine Pairing \$66

In the Kitchen: Chef Charles Zeran, Chef Jose Flores, Chef de Partie

Terra Terroir of Brookhaven has been awarded Wine Spectator's prestigious Award of Excellence 15 times.



