



# The Terrace

## Cold Appetizers

### **Cheese Board**

assorted domestic and imported cheeses, dried fruits and nuts.

please ask your server for tonight's selection.

**6 per person**

### **Jumbo Shrimp Cocktail**

served with traditional cocktail sauce and lemon.

**13**

### **Fried Green Tomato and Lump Crab Stack**

micro green salad, cucumber, caviar

roasted golden beet vinaigrette

**12**

## Hot Appetizers

### **Slow-Roasted Duck Confit**

sweet potato gnocchi, dried mission figs, baby onions, bourbon cream sauce

**8**

### **Pan-Fried Crawfish Cakes**

braised rainbow swiss chard, sweet potato tangle, tasso hollandaise

**9**

## Soups

### **Soup of the Minute**

Cup: **3** Bowl: **5**

### **Crock of French Onion Au Gratin**

**5**

## Salads

### **House Salad**

assorted greens, tomato, cucumber, radish and carrot tangle

**3**

### **Caesar Salad**

chopped romaine, croutons, parmesan cheese, white anchovies

**4**

### **Composed California Greens**

lola rosa greens, port wine poached pear, candied walnuts, buttermilk blue cheese

wild mushroom vinaigrette

**7**

## Entrées

### **Broiled Filet Mignon**

parsnip-potato mousseline, roasted sweet corn and cipollini onions, gorgonzola fritter

roasted plum tomato demi glace

**32**

### **Porcini Dusted Lamb Chops**

minted bulgar wheat pilaf, sautéed brussels sprouts and chestnuts, oven-roasted tomato

natural lamb jus

**32**

### **Sweet Onion Crusted Black Sea Bass**

roasted fingerling potatoes, yellow beans, grape tomatoes, shaved fennel, baby arugula

oyster mushroom-sherry vinaigrette

**27**

### **Sautéed Maryland Lump Crabcakes**

truffle-whipped potatoes, mushroom confit, roasted golden beets

green onion emulsion

**29**

### **Grilled Asian Marinated Quail**

spicy soba noodles, pickled shiitake mushrooms, scallion, rock shrimp-egg roll

sweet chili-apricot reduction

**27**

### **House Made Arugula Fettuccini**

grilled portabella mushrooms, yellow beans, zucchini, grape tomatoes, aged gouda, shaved winter truffle

cracked pepper cream sauce

**24**

## Desserts

### **Crème Brûlée**

whipped cream and fresh berries

**6**

### **Raspberry-White Chocolate Financier**

crème anglaise, whipped cream, and fresh berries

**7**

### **Chocolate Cherry Shortcake**

vanilla bean ice cream and cherries jubilee

**6**