

# terra TERROIR®

MODERN AMERICAN BISTRO

Dinner

## Small Plates

### Crispy Brussels Sprouts v gf \$14

Maple drizzle, salt and pepper.

### Lamb Lollipops gf \$18

Red pepper jam, goat cheese boursin.

### Scallop and Corn Fritters\* \$18

Passion fruit tartar sauce.

### "Rice Crispy Sushi Treats"\* \$18

Spicy tuna and sushi rice inside, rolled in sesame toasted puffed rice and nori outside, sriracha aioli and ponzu for dipping.

### Gambas al Ajillo\* \$20

Gulf shrimp, garlic, crushed red pepper, sizzling shrimp.

### Jumbo Lump Crab Cake \$21

Spicy vanilla yams, sweet chili mandarin orange sauce, tomato cucumber compote.

### Paris Picnic gf \$22

Artisan meats and cheeses, fruit, olives, grain mustard, fig port jam, toasted ciabatta crisps.

### Lamb Carpaccio with Blue Cheese Ice Cream\* gf \$22

Cracked pepper, basil, lemon, basil oil.

### Amaretto by the Sea\* gf \$22

Seared Sea Scallops cauliflower amaretto puree, basil oil, salmon caviar.

### Soup du Jour - MKT Price

## Salads

*Grilled chicken, shrimp, salmon may be added for additional charge.*

### Simply Green \$14

Garden green spring mix with a Champagne vinaigrette.

### Roasted Beets and Tomato Burrata Mozzarella v gf \$16

Burrata mozzarella, roasted beets, heirloom cherry tomatoes, arugula, basil oil, balsamic glaze, dukkah spice.

### Terra's House of Greens gf v \$15

Spinach, Point Reyes blue cheese, walnuts, dried cranberries, Granny Smith apple, toasted walnut vinaigrette.

### Caesar \$16

Caesar salad with sweet gem lettuce, tapenade bruschetta, parmesan snow, marinated cherry tomatoes, lemon anchovy vinaigrette.

### Winter Grapefruit and Pomegranate Salad v gf \$16

Baby mixed lettuces, arugula, grapefruit, pomegranate seeds, red onion, ricotta salata, pomegranate honey dressing.

*Add salmon \$10, shrimp \$10, or chicken \$8*

### Athenian Greek Salad v gf \$15

Chopped lettuces, cherry tomatoes, olives, cucumbers, red onion, feta, Greek red wine vinaigrette.

## The Mains

### Bison and Bacon Carbonara \$26

Bison meatballs, Neuske's bacon, peas, garlic, and onions, in an egg yolk enriched cream sauce with linguini pasta.

### Oven Roasted Confit Chicken Breast gf \$27

Butter smashed Yukon potatoes, a saute of beech mushrooms and English peas, truffled mushroom cream.

### Venison Meatloaf with Juniper Rosemary Sauce \$28

Spicy vanilla yams, brussels sprouts.

### French Country Supper gf \$32

Maple Leaf Farms duck leg confit, andouille sausage, haricots vert, cannellini bean cassoulet, cranberry chutney.

### Mushroom and Arugula Pappardelle v \$25

Forest mushrooms, arugula, roasted garlic cream, white truffle oil, ricotta salata.

### Coconut Thai Salmon\* gf \$34

Salmon from the cold Antarctic waters, black lentils and basmati rice, coconut Thai curry broth, shiitake, and hon shimeji mushrooms, bok choy.

### Vegan Version (no salmon) \$24

### New Bedford Sea Scallops with Lobster Bisque Reduction\* gf \$36

Basmati rice, asparagus.

### Grilled Filet Mignon with Blue Cheese Fondue\* gf \$46

Goat cheese boursin and horseradish whipped potatoes, asparagus, peppercorn demiglace.

### Berkshire Pork Shank gf \$34

Creamy parmesan polenta, brussels sprouts, roasted tomato demiglace.

### Lemon and Rosemary Grilled Whole Bronzino \$42

Rosemary roasted fingerling potatoes, a salad of heirloom cherry tomatoes, cucumbers, and haricots vert, lemon caper drizzle.

### House Terra Burger\* \$19

Blend of ground short rib, brisket and chuck, Neuske's bacon, gruyere cheese, baby greens, pickled onions, tomato, spicy mayo, on brioche bun with parmesan truffle fries or side salad.

### Chef Charles' 5-Star Special ★★★★★ Mkt. Price

## In House Pastry Desserts By Terra

Chef Zeran and staff create a dazzling set of house made desserts which pair well with our coffees and dessert wines. Please ask your server for the menu.

### Tuesday Night: Artisan Pizza & Buck Five Beer



In the Kitchen:  
Chef Charles Zeran  
In the Cellar:  
Chris Driollet

*All Private Dining Areas at Terra Terroir are Available for Special Events*

*"gf" indicates a gluten-free item or an item easily served gluten free. Food is prepared in a kitchen with gluten items present. If you have celiac or a severe gluten allergy, please let your server know, and we will try to address your dietary restrictions.*

*"v" signifies vegetarian or easily made vegetarian. Eating raw or undercooked meat or fish can increase your risk of foodborne illness.*

*20% gratuity may be charged to parties of 5 or more or on unsigned credit card slips.*