

**2014 Fall /Winter**  
**TERRA**  
**PRIVATE PARTY MENU**

**PASSED APPETIZERS**

Priced per Piece

**Cold**

Ceviche of Market Fish M.P.

Sterling Osetra Caviar on Potato Latke with Chive Crème Fraiche M.P.

Kanpachi Tartare with Spicy Lemon Ginger Vinaigrette 4.50

Cured Saiko Salmon on Potato Latke with Horseradish Cream 4.50

Dungeness Crab Salad with Ruby Grapefruit 4.50

Duck Liver Mousse on Crouton with Seasonal Fruit Gelee 3.00

Crostini of Local Goat Cheese with Chili Jam 3.75

Rancho Gordo Bean Crostini with Tuna Conserva and Caper 4.00

øLobster Bunsø with Spicy Coleslaw 8.00

**Warm or Hot**

Crispy Shrimp Wontons with Sweet & Sour Sauce 3.50

Arrancini; Fried Cheese and Risotto Ball 3.50

Dungeness Crab Fritter 5.00

Lebanese Lamb Meatball with Zaçatar and Yogurt 3.50

Beef Sate, or Shrimp Sate with Spicy Peanut Sauce 4.00

øBacalaoø Salted Cod and Potato Fritter 3.00

Miyagi Oyster øPoøboyø Slider 5.50

Japanese BBQ Eel on Seaweed Salad with Yuzu Vinaigrette 4.00

Tempura Maitake Mushroom in Dashi 3.50

Sautéed Monterey Squid with Chorizo and Squid Ink Aioli 3.50

Fried Surf Smelt with Lemon Mustard Mayonnaise 3.00

## Dinner

(Appetizer course)

Capellini Pasta with American Caviar and Lemon Caper Vinaigrette  
Tuna Sashimi with Radish Salad, Hijiki Seaweed and Yuzu Pepper Vinaigrette  
Salad of Treviso with Chanterelles, Pancetta and Parmesan Balsamico Vinaigrette  
Garden Vegetable Salad with Point Reyes Blue Cheese and Toasted Hazelnuts

(Soup & Pasta)

Chawan Mushi; Japanese Savory Custard  
Cream of Jerusalem Artichoke Soup with a Sandwich of Goat Cheese and Tapenade  
Lobster Tortelloni, Sauce Américaine, Spinach, Shimeji Mushrooms  
Umbricelli Pasta with a Pork Sugo, Cavolo Nero and Black Truffle Butter

(Fish Course)

Broiled Sake Marinated Alaskan Black Cod and Shrimp Dumplings in Shiso Broth  
Acqua Pazza; Market Fish Cooked in Our Crazy Waterö  
Grilled Hokkaido Scallop on a Stew of Tripe and Rancho Gordo Beans  
Sautéed Ezo Abalone in Escargot Butter Sauce with King Trumpet Mushrooms

(Meat course)

Grilled Quail with Lentilles du Puy, Blood Sausage and Game Cream Sauce  
Pan Roasted Breast of Liberty Farm Duck with Fontina Cheese Polenta, Rabe and Chanterelles  
Grilled Brandt Family Strip Steak with Potato-Mushroom Lasagnaö and Cabernet Reduction  
Grilled Pork Jowl on Nettle Risotto with Burnt Yuzu Miso

(Cheese & Salad course)

Assortment of Artisan Cheese with Fruit and Croutons  
Mixed Green with Terra House Vinaigrette  
Mixed Green Salad with Local Artisan Cheese

(Sweets)

Selection of Sorbet with Coconut Tuile  
Tiramisù  
Apple and Quince Bisteeya with Greek Yogurt and Wild Flower Honey  
Gateau Mille Crepe with Citrus Salad and Brandy Ginger Snaps  
Chocolate Mousseline with Chocolate Peanut Butter Crunch and Toasted Marshmallow

Four course \$78. Five Course \$93. Six Course \$105.