

**2017 Spring**  
**TERRA**  
PRIVATE PARTY MENU

PASSED APPETIZERS

Priced per Piece

Cold

Ceviche of Market Fish 4.00

American Caviar on Potato Puff with Chive Crème Fraiche 7.00

Tuna Tartare with Spicy Lemon Ginger Vinaigrette on Nori Chip 4.00

Dungeness Crab Salad with Ruby Grapefruit M.P.

Duck Liver Mousse on Crostini with Seasonal Fruit 3.00

Salad of Roasted Cauliflower with Sultanas and Capers 3.75

Lobster Slider 6.00

Foie Gras Torchon with Apple Mostarda 6.00

Warm or Hot

Crispy Shrimp Wontons with Sweet & Sour Sauce 3.50

Arancini; Fried Risotto Ball 3.50

Lebanese Lamb Meatball with Za'atar and Yogurt 4.00

Beef Sate with Spicy Peanut Sauce 4.00

“Bacalao” Salted Cod and Potato Fritter 3.00

Fried Panko Crusted Miyagi Oyster in Letuce Cup with Tobiko 4.00

Tempura Maitake Mushroom in Green Tea Salt 3.50

Sautéed Monterey Squid with Chorizo and Squid Ink Aioli 4.00

## Dinner

### (Appetizer course)

Confit of Ora King Salmon with Burnt Onion Crème Fraiche and American Caviar  
Kanpachi Sashimi with Radish Salad, Hijiki Seaweed and Yuzu Pepper Vinaigrette  
Coraline Endive Salad, Roasted Asparagus, Point Reyes Bay Blue, Hazelnuts  
Radicchio Salad with Parmesan Balsamico Vinaigrette and Chanterelles

### (Soup & Pasta)

Chawanmushi; Japanese Savory Custard  
Sautéed Foie Gras in Jerusalem Artichoke soup with Foraged Mushrooms (\$14 suppl.)  
Lobster Tortelloni in Sauce Américaine with Shimeji Mushrooms  
Cavatelli Pasta in Ragu of Spring Lamb with Fava Leaves and Mint

### (Fish Course)

Broiled Sake Marinated Alaskan Black Cod and Shrimp Dumplings in Shiso Broth  
Acqua Pazza; Market Fish Cooked in Our “Crazy Water”  
Grilled Scallop on Steamed Manila Clams, Farro and Smoked Chili Aioli  
Sautéed Ezo Abalone in Escargot Butter Sauce with King Trumpet Mushrooms

### (Meat course)

Grilled Breast of Liberty Farm Duck with Foie Gras Game Sauce and Spring Peas  
Grilled Brandt Family Strip Steak with Chimichurri, Fingerling Potatoes and Leek Ash  
Braised Pork Guanciale on Wild Mushroom Risotto with 63.5C Jidori Egg

### (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  
Strawberry Sundae with Pavlova, Buttermilk Ice Cream and Basil Seeds  
Rhubarb and Almond Bisteeya with Yogurt, Cinnamon and Wild Flower Honey  
Goat Cheese Cake with Huckleberries, Caramelized Pears and Lemon Sablé  
Chocolate Bourbon Ice Cream with Coconut Marshmallow, Fudge Sauce and Thunder Crackers

Four course \$89. Five Course \$109. Six Course \$126.

Terra Cookbook \$45 “Sushi Making at Home” Cookbook \$35