

TERRA

2018 Spring 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

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 7.00

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

(Cold Appetizer Course)

Confit of Ora King Salmon, Burnt Onion Crème Fraiche, Trout Caviar
Kanpachi Sashimi, Radish Salad, Hijiki Seaweed, Yuzu Pepper Vinaigrette
Roasted Beet Salad, Coraline Endive, Walnuts, Local Goat cheese
Chilled Capellini, American Caviar, Lemon Caper Vinaigrette

(Hot Appetizer Course)

Chawanmushi; Japanese Savory Custard
Sautéed Foie Gras, Forest Mushrooms, Fontina Cheese Polenta (\$14 suppl.)
Lobster Tortelloni, Sauce Américaine, Shimeji Mushrooms, Spinach
Cavatelli Pasta, Sugo of Spring Mountain Heritage Farm Rabbit, Rancho Gordo Beans

(Fish Course)

Broiled Sake Marinated Alaskan Black Cod, Shrimp Dumplings, Shiso Broth
Acqua Pazza; Market Fish Cooked in Our “Crazy Water”
Grilled Octopus, Hummus, Black Olives, Lemon Dill Vinaigrette
Sautéed Ezo Abalone, Scallops, Escargot Butter Sauce, King Trumpet Mushrooms

(Meat course)

Grilled Quail, Stinging Nettle Risotto, Burnt Yuzu Miso
Sautéed Sweetbreads, Roasted Asparagus, Morel Mushroom Sauce
Grilled Breast of Liberty Farm Duck, Foie Gras Game Sauce, Confit of Giblets, Peas
Grilled Brandt Family Strip Steak, Fingerling Potatoes, Spring Onion Soubise, Truffle Butter

(Cheese & Salad course)

Assortment of Artisan Cheese, Fruit, Croutons
Radicchio, Parmigiano, Balsamico Vinaigrette
Mixed Green Salad, Local Artisan Cheese

(Sweets)

Selection of Sorbet, Coconut Tuile
Sautéed Strawberries, Vanilla Bean Ice Cream, Sacristan, Cabernet Sauvignon Sauce
Apple and Almond Bisteeya, Labneh, Wild Flower Honey
Pavlova, Rhubarb, Orange, Crème Chantilly
Chocolate Bourbon Ice Cream, Coconut Marshmallow, Fudge Sauce, Thunder Crackers

Four Course \$92 Five Course \$113 Six Course \$134

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