

TERRA GROUP MENU ONE

APPETIZER

Choice of:

CLASSIC CAESAR SALAD

Chopped romaine lettuce, grilled sweet corn,
shaved Grana Padano, smoked bacon, fresh lemon

BIBB & ARTISANAL GREENS

Apple cider & red onion vinaigrette, breadcrumb gremolata,
crispy shallots, shaved pecorino

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

Seasonal vegetables, EVOO,
Maldon sea salt, grilled lemon

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

CRISPY DUCK CONFIT

Potato pave, blueberry gastrique,
heirloom carrots, red wine jus

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, peas, truffle essence,
roasted garlic cream sauce

DESSERT DUO

New York style cheesecake,
Warm flourless chocolate torte

- Terra Group Menu One -
eighty-nine dollars per person

TERRA GROUP MENU TWO

APPETIZER

Choice of:

CLASSIC CAESAR SALAD

Chopped romaine lettuce, grilled sweet corn,
shaved Grana Padano, smoked bacon, fresh lemon

BEEF CARPACCIO

Truffle aioli, croutons, shaved Grana Padano, arugula

BIBB & ARTISANAL GREENS

Apple cider & red onion vinaigrette, breadcrumb gremolata,
crispy shallots, shaved pecorino

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

Maldon sea salt, EVOO,
grilled lemon, seasonal vegetables

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

CRISPY DUCK CONFIT

Potato pave, blueberry gastrique,
heirloom carrots, red wine jus

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

BEEF FILET

Mashed potatoes, seasonal vegetables,
red wine jus

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, peas, truffle essence,
roasted garlic cream sauce

DESSERT DUO

New York style cheesecake,
Warm flourless chocolate torte

- Terra Group Menu Two -
one-hundred & eleven dollars per person

TERRA GROUP MENU THREE

APPETIZER

ASSORTED APPETIZER PLATTERS

Crunch slaw, tare vinaigrette,
Buffalo mozzarella tower & vine ripe tomatoes,
Marinated beef skewers, crispy shallots, ginger scallion sauce,
Crispy maitake mushrooms, black garlic kewpie,
Classic shrimp cocktail, traditional sauce

MAIN COURSE

Choice of:

GRILLED BRANZINO FILET

Maldon sea salt, EVOO, grilled lemon
seasonal vegetables

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes, red wine jus

PAN ROASTED POTATO GNOCCHI

Sauteed mushrooms, grilled corn, roasted sweet
peppers, spring onion, peas, truffle essence,
roasted garlic cream sauce

CRISPY DUCK CONFIT

Potato pave, blueberry gastrique,
heirloom carrots, red wine jus

STUFFED CRISPY PORTOBELLO

Panko crusted portobello stuffed with herbed
vegan mozzarella, roasted garlic jam,
garlic fried rapini

BEEF FILET

Mashed potatoes, seasonal vegetables,
red wine jus

DESSERT DUO

New York style cheesecake,
Warm flourless chocolate torte

- Terra Group Menu Three -
one-hundred & twenty-nine dollars per person