SPECIAL OCCASION MENU A

APPETIZER

RADICCHIO & GREENS SALAD
Radicchio Veronese, baby arugula,
yellow frisee, maple mustard vinaigrette,
caramelized walnuts, fresh lemon

MIDDLE COURSE

MEZZA RIGATONI AMATRICIANA
Tomato sugo, guanciale

MAIN COURSE

Choice of:

GRILLED ORATA FILET
Maldon sea salt, EVOO, grilled lemon,
seasonal vegetables

CRISPY DUCK CONFIT
Potato pave, blueberry gastrique, heirloom carrots,
red wine jus

CRACKLING OVEN ROASTED CHICKEN
Seasonal vegetables, mashed potatoes, red wine jus

BEEF FILET
Seasonal vegetables, mashed potatoes, red wine jus
- $25 supplemental per order -

VEGAN SELECTION
- Composed seasonally -

DESSERT

CELEBRATION CAKE
- Supplied by host -

- Terra Special Occasion Menu A -
eighty-nine dollars per person
plus twenty-five dollars per beef filet ordered

SPECIAL OCCASION MENU B

APPETIZER

ASSORTED APPETIZER PLATTER
Fennel salad, citrus red onion vinaigrette,
Fresh burrata & vine ripe tomato,
Marinated beef skewers, crispy shallots,
ginger scallion sauce,
Tuna saku, prosecco mustard sauce

MIDDLE COURSE

MEZZA RIGATONI AMATRICIANA
Tomato sugo, guanciale

MAIN COURSE
Choice of:

GRILLED ORATA 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

BEEF FILET
Seasonal vegetables, mashed potatoes, red wine jus

VEGAN SELECTION
- Composed seasonally -

DESSERT

CELEBRATION CAKE
- Supplied by host -

- Terra Special Occasion Menu B -
one-hundred & thirty nine dollars per person