

THE TERRACE ROOM

Savory Selections

*Salmon Crudo** GF

radish/ pickled fresnos/ micro cilantro/ spring onion
togarashi/ avocado crema/ Hawaiian black salt \$15.25

Roasted Carrot Agnolotti CN

tarragon brown butter/ cashews
harissa maple crème fraiche \$14.25

Traditional Roasted Garlic Hummus

grilled naan/ moroccan olives/ preserved lemon \$11.95

Street Tacos

chimichurri grilled steak/ cilantro & onion
cotija cheese/blended tortilla/ salsas & guacamole \$16.95

Pulpo Confit GF

charred octopus/ preserved lemon/ celery/ soubise \$18.95

*Prime Beef Tenderloin Tartare**

crispy capers /olive oil/ Parmigiano Reggiano/ red onion
cured egg yolk/ sauce gribiche / micro arugula \$ 21.95

Chilled Blue Crab and Avocado "Crab Cake"

tomato/ red onion/ lemon/ furikake
truffle/ prawn chip \$19.95

Crispy Braised Pork Belly GF

sweet corn "elote"/ huitlacoche aioli \$16.50

Grilled Shrimp & Parmesan Grits

lemon caper beurre blanc \$15.95

*Foie Gras**

honey seared pineapple/ saffron/ Sauternes
brioche pain perdu/ vanilla salt \$27.95

Sambuca Mussels GF

smoked salmon/ tomato/ cream \$15.95

Lobster Bisque Soup GF

sherry crème fraiche/ lobster mousseline \$13.95

Charcuterie & Cheese Board

Chef's choice of meats & cheeses/ marcona almonds grapes/ local honey/ dried figs/
moroccan olives/ Noble and house made breads \$34.95

Salads

*Smoked Caesar**

cured egg yolk/ tempura white anchovies
croutes/smoked salt \$13.75

Cucumber and Heirloom Tomato GF

garbanzo/ red onion/ feta
red wine sumac vinaigrette \$12.95

Strawberry & Baby Spinach GF

red onion/ Nueske's bacon/ goat cheese
maple mustard \$13.95

Napa Cabbage GF CN

granny smith apple/ candied walnuts
smoked Moody Blue/caraway
burnt honey apple cider emulsion \$12.50

Bread Service

Noble Bakery and house made selections/ trio of spreads \$9.95

Small Bites

Crispy Parmesan Gnocchi 11.95

Grilled Asparagus 9.50 GF

Duck Fat Fingerlings 12.50 GF

Apple Bacon Potato Hash 11.50 GF

Crispy Dauphinoise Potatoes 12.25

Charred Broccolini 8.50 GF

Roasted Cauliflower 8.75 GF

Caponata 9.50 GF

Maple Glazed Carrots 8.25 GF

Mixed Wild Mushrooms 8.95 GF

Something Sweet

Spring Red Fruits with Chocolates GF

Manjari Chocolate Mousse/ Strawberry Rhubarb
Red Fruit Compote/ Chocolate Glaze \$13.95

Tahitian Vanilla Bean Crème Brulée GF

Fresh Berries \$12.95

Basque Cheesecake CA

Dulce de Leche Crème / Spiced Graham Crumble
Honey Cherry Sherry Foam \$12.75

Coconut Cake & Tropical Fruit Sorber Vegan, CN

Guava Passion Fruit Curd
Kiwi Mango Drape \$13.25

Opera Tart CN

Almond Cake/ Chocolate Ganache
Vanilla Coffee Cream \$13.50

Sorbet GF, Vegan

Check with Server for Daily Selection \$10.50

Ice Cream GF

Chocolate/ Vanilla or Daily Feature \$9.95
With Fresh Seasonal Berries \$10.95

*Items served raw or rare, including: meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness