

SOUPS AND STARTERS

Organic chicken noodle soup \$17

Minestrone with pistou \$17

Chilled poached prawns with lemon and cocktail sauce \$30

Puglian burrata & grilled Tenerelli's peaches & pistachios \$27

SALADS

Simple salad of Shu's lettuces with shaved market vegetables \$22

Emerald kale salad with Fair Hill apples, hippie dressing \$24

Salad of smoked trout & Carpinteria avocado with grapefruit segments \$27

Rotisserie chicken salad, crispy pancetta, walnuts & Banyuls dressing \$32

Californian Panzanella salad \$26

Macrobiotic salad of farro, buckwheat noodles, broccoli, cashew nuts & sesame dressing \$26

Little gem Caesar salad with avocado \$23

house dressings available – Caesar, bleu cheese, ranch or balsamic vinaigrette

SANDWICHES AND BURGERS

Clubhouse sandwich \$25

Grilled organic chicken with emerald kale slaw \$25

Grilled vegetables with sprouts and tahini \$23

B.L.T.A \$23

The Terrace burger \$25

The Impossible™ Terrace burger \$25

choice of cheese, served on a Larder Bakery milk bun with sesame seeds

FRESHLY MADE PASTA

Homemade corn agnolotti with black truffle \$32

Spaghetti al pomodoro fatto in casa \$27

Tagliarini con arugula & pepe \$28

Rigatoni bolognese \$31

Eggplant Mezzaluna, sungold tomatoes, ricotta salata \$29

Fresh clam linguine \$32

MAIN PLATES

- Wild salmon pave lightly smoked with radish & aioli \$36
- Roasted Jidori chicken breast with Andalusian chickpeas \$35
- Westholme farm filet mignon with black garlic butter, rainbow chard \$54
- Dry aged 10oz Flannery beef New York steak with morel mushrooms \$65
- Vegetable & chickpea curry with steamed jasmine rice \$35
- Single-cut Berkshire pork loin with caramelized pineapple & agrodolce \$45
- Pan seared red snapper with artichoke en papillote \$54

SIDES

- Wild mushrooms with herbs \$16
- Roasted cauliflower & romanesco \$13
- Grilled asparagus & béarnaise \$13
- Brussel sprouts with pancetta & apples \$15
- Los Olivos spinach, steamed / sautéed with garlic \$14
- Pomme purée \$13
- Shoestring or steak fries \$13
- Petite salade \$10

SNACKS

- Kernal of truth corn chips with salsa & guacamole \$22
- Half dozen buffalo chicken wings with bleu cheese \$24
- Chicken quesadilla with roasted poblano peppers \$24
- Carne asada street tacos with onion & cilantro \$22
- Nachos supreme \$28
- choice of chicken, carne asada or vegetable
- choice of shrimp for additional \$5
- Selection of imported & domestic cheese & charcuterie \$50

DESSERTS

- Fair Hill Farms apple pie \$14
- New York style cheesecake \$14
- Vanilla bean crème brûlée \$14
- Chocolate cake \$14
- Ice cream and sorbet \$12

B E V E R A G E S

COCKTAILS

Classic Gin or Vodka Martini \$23
Bombay Sapphire Gin & Peach Bitters
or
Chopin Vodka & Vanilla Bitters

Botanical Garden \$23
Ketel One Botanic Grapefruit, Aperol, Grapefruit
Soda, Botanicals

Japanese Collins \$23
Suntory Roku Gin, Lemon Juice, Mint, Soda Water

Cucumber Cooler \$23
Amass Los Angeles Gin, Aperol, Lime Juice

Vida Paloma \$23
Don Julio Blanco Tequila, Campari, Lime Juice,
Grapefruit

Whiskey Sour \$23
Bulleit Bourbon, Lemon Juice, Blood Orange

Old Fashioned \$23
Woodford Reserve Bourbon, Maple Syrup,
Angostura Bitters

WINES & WINES BY THE GLASS

Champagne & Sparkling Wine
Laurent Perrier 'La Cuvée' Brut, Champagne, France NV 28
Laurent Perrier Rosé, Champagne, France NV 38
Krug 'Grande Cuvée', Champagne, France (375ml) 135

White Wine
Pinot Grigio, Scarpetta, Friuli, Italy 2020 17
Sauvignon Blanc, Domaine Laporte 'Le Rochoy', Sancerre, Loire Valley, France 2019 24
Sauvignon Blanc, Bold Wine Co., Monterey, California 2018 18
Vermentino, Château La Coste Grand Vin Blanc, Provence, France 2018 21
Chardonnay, Presqu'île, Santa Maria Valley, California 2018 23
Chardonnay, Far Niente, Napa Valley, California 2019 28
Chardonnay, Domaine Génot-Boulangier, Beaune 'En Lulunne', Burgundy, France 2017 33

Rosé Wine
Château La Coste, Provence, France 2019 18

Red Wine
Pinot Noir, François Labet Bourgogne Rouge 'Vieilles Vignes', Burgundy, France 2017 22
Pinot Noir, Seabold 'Eden Rift', Central Coast, California 2018 25
Sangiovese, Isole e Olena, Chianti Classico, Tuscany, Italy 2018 23
Malbec, Andillian, Mendoza, Argentina 2018 18
Cabernet Blend, Château Bellegrave, Pauillac, Bordeaux, France 2016 31
Cabernet Blend, Blackbird Vineyards 'Arise', Napa Valley, CA 2016 28
Cabernet Blend, Aleksander, Paso Robles 2013 30