

# THE ——— ——— TERRACE

## DINE LA DINNER MENU

January 23 - February 6, 2026  
Available Tuesday - Sunday from 6pm to 9pm  
\$65 per person

### TO START

*Choice of*

#### TRUFFLED CELERY ROOT SOUP

organic apples, black pepper cream

#### KING SALMON CARPACCIO

yuzu, compressed pear, furikake

#### TERRACE SALAD

jicama, local radish, cucumber dressing

### ENTRÉE

*Choice of*

#### SLOW COOKED BLACK COD

meyer lemon emulsion, caramelized fennel, galette potato

#### HERITAGE CHICKEN

acorn squash risotto, root vegetables, rosemary joux

#### GRILLED SHORT RIB

spiced braise, fermented napa cabbage, caraway remoulade

#### GARNET YAM GNOCCHI

tuscan kale, sage brown butter, manchego

### DESSERT

*Choice of*

#### BABA AU RHUM

compressed apple, raisin gel, calvados

#### CRÈME BRULÉE

chocolate ganache, caramelized banana, toffee sauce

#### CHOCOLATE AND PECAN

baked pecan custard, milk chocolate espuma, brown butter gelato

*Tax and gratuity not included*

