

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 BRÛLEE

chocolate ganache, caramelized banana, toffee sauce

CHOCOLATE AND PECAN

baked pecan custard, milk chocolate espuma, brown butter gelato

Tax and gratuity not included