

# TERRA BLANCA

## VINEYARD GRILL

### ANTIPASTI EXTRA BREAD \$4

#### TOSSÉD CAPRESE \$16

Fresh tomato, mozzarella, pesto, basil, balsamic reduction

PAIR WITH THE 2022 ARCH TERRACE ROSÉ

#### FALL ANTIPASTO \$22

Chef's cured meats, fresh mozzarella, gouda, fall squash hummus, mixed candied nuts, dried fruits, fig jam, toasted housemade bread

PAIR WITH THE 2018 ARCH TERRACE MERLOT

#### BALSAMIC SOY BEEF TIPS \$19

Seared Wagyu beef tips, sweet soy balsamic glaze, cabbage slaw

PAIR WITH THE 2019 SIGNATURE SERIES BLOCK 8 SYRAH

#### HARISSA LIME PRAWN COCKTAIL \$22

Large fresh prawns, chopped cucumber, shredded lettuce, harissa-lime sauce and fresh dill

PAIR WITH THE 2021 SIGNATURE SERIES ALBARIÑO

#### ZUPPA "TODAY'S DAILY SOUP" CUP - \$6 BOWL - \$8

#### TODAY'S SOUP & CHOICE SALAD \$11

### BRICK OVEN PIZZAS GLUTEN FREE ADD \$9 (HAND-TOSSED ONLY)

HAND-TOSSED - \$23 | FLATBREAD - \$21

#### TERRA BLANCA

Italian sausage, salami, mushrooms, fresh herbs, mozzarella, garlic oil base

PAIR WITH THE 2019 ONYX

#### HARVEST SAUSAGE

Italian sausage, apple, butternut squash, fresh herbs, shredded mozzarella, feta cheese, pesto base

PAIR WITH THE 2019 ARCH TERRACE CABERNET FRANC

#### MARGHERITA

Triple Threat plum tomato sauce, tomatoes, fresh mozzarella, basil

PAIR WITH THE 2019 ARCH TERRACE MALBEC

#### GIACOMO

Bacon, capicola, Italian sausage, pepperoni, mozzarella,

Arch Terrace Triple Threat red wine reduction, plum tomato sauce

PAIR WITH THE 2019 ARCH TERRACE SYRAH

### INSALATE ADD GRILLED CHICKEN \$7 | ADD GRILLED PRAWNS \$11

#### CLASSIC CAESAR \$15

Fresh romaine hearts, rosemary croutons, shaved parmesan cheese, creamy house-made caesar dressing

PAIR WITH THE 2020 ARCH TERRACE CHARDONNAY

#### AUTUMN WEDGE \$16

Iceberg lettuce, bacon, grape tomato, green onion, blue cheese vinaigrette

PAIR WITH THE 2021 SIGNATURE SERIES VRM

#### INSALATA DI CASA \$15

Mixed greens, walnuts, cranraisins, gorgonzola cheese, raspberry balsamic vinaigrette

PAIR WITH THE 2022 ARCH TERRACE ROSÉ

### SECONDI

#### GRILLED CHICKEN FOCACCIA SANDWICH \$20

Grilled rosemary chicken, red pepper mayo, crisp bacon, fresh tomato, smoked gouda, served with a side of roasted fingerling "Jo Jos" or soup

PAIR WITH THE 2019 ARCH TERRACE TRIPLE THREAT

#### CABERNET BURGER\* \$21

Smoked bacon, gorgonzola aioli, spring mix, tomato, Cabernet sauce, brioche bun, served with side of roasted fingerling "JoJos" or soup

PAIR WITH THE 2018 SIGNATURE SERIES CABERNET SAUVIGNON

#### WILD MUSHROOM BOLOGNESE \$25

Served over cheese ravioli, tomato-cream sauce, fresh herbs, parmesan

PAIR WITH THE 2018 SIGNATURE SERIES BATHOLITH

#### SMALL MAC & CHEESE \$12

Penne noodles, blend of three cheeses

### DOLCE

#### CHEF'S CHOICE MINI CAKE \$8 | A LA MODE - \$10

#### WARM TURTLE BROWNIE \$10

Walnuts, Tillamook Vanilla Bean ice cream, caramel sauce,

Cabernet Sauvignon chocolate sauce, whipped cream

PAIR WITH THE 2006 SIGNATURE SERIES FORTE CABERNET SAUVIGNON

Menu Presented By: Terra Blanca Executive Chef Jim Vande Berg

*"The consumption of raw or undercooked eggs, meat, such as prosciutto, poultry, seafood or shellfish may increase your risk of food borne illness, these items are cooked to order. Please be advised that food and/or drink prepared and served here may contain ingredients you may be allergic to. If you are allergic to any food or additives please ask for the ingredients in any of our food and/or ask for an ingredient to be removed from your meal if possible."*