

November

TERRA **TB** BLANCA

3 COURSES | \$45/PERSON

DINNER SERIES

11 | 17 | 23

OPTIONAL STARTER | \$14

AUTUMN HUMMUS

Roasted garlic & rosemary-pumpkin hummus, served with toasted pita bread and feta cheese

CHEF'S SOUP

ROASTED CARROT & GINGER

Truffle oil, black sesame seeds

MAIN ENTRÉE *Choose One*

MARINATED FLANK STEAK

Wild mushroom sauce, blue cheese crumbles, green onions, polenta cake, sautéed green beans

PISTACHIO-CRUSTED LING COD

Citrus pinenut butter, herb risotto, sautéed green beans

PAN-SEARED DUCK BREAST

Red wine jus, polenta cake, sautéed green beans

VEGETARIAN CHEESE RAVIOLI

Roasted butternut squash, brown butter sage sauce, fresh arugula, crumbled goat cheese

DESSERT

CHOCOLATE BOURBON MINI CAKE

With bacon bark

PRESENTED BY
Chef Vande Berg

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