

TERRA BLANCA

Thursday Night Happy Hour

TONIGHT'S HAPPY BITES

ROASTED FINGERLING "JoJos" | \$8

Served with housemade dipping sauces

AUTUMN ANTIPASTO | \$20

Cured meats, fresh mozzarella, gouda, fall squash hummus, mixed candied nuts, dried fruits, fig jam, toasted pita

PAIR WITH 2019 SIGNATURE SERIES CABERNET FRANC

TODAY'S DAILY SOUP | CUP \$6 BOWL \$8

Chef's choice rotated weekly

SOUP & SALAD | \$10

INSALATA DI CASA | \$15

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

PAIR WITH 2020 ARCH TERRACE CHARDONNAY

WEDGE SALAD | \$16

Iceberg lettuce, bacon bits, grape tomatoes,
chopped green onion, blue cheese vinaigrette

PAIR WITH 2020 SIGNATURE SERIES MARSANNE

TOSSED CAPRESE | \$16

Fresh tomato, mozzarella, pesto, basil, balsamic reduction

PAIR WITH 2022 ARCH TERRACE ROSÉ

GIACOMO FLATBREAD | \$21

Bacon, capicola, Italian sausage, pepperoni, mozzarella,
red wine reduction, plum tomato sauce

PAIR WITH
2019 SIGNATURE SERIES BLOCK 8 SYRAH

MARGHERITA FLATBREAD | \$21

Plum tomato sauce, fresh tomatoes, mozzarella, basil

PAIR WITH 2019 ARCH TERRACE MALBEC

DOLCE

CHEF'S CHOICE MINI CAKE | \$8

Made fresh by Annette's Bakery

A LA MODE | \$10

MENU PRESENTED BY

WINERY EXECUTIVE CHEF JIM VANDE BERG