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3/15

MARCH DINNER SERIES

WINE



3 COURSES
\$50/PERSON

RESERVATIONS ON
 tock



OPTIONAL APPETIZER

MOROCCAN LAMB KABOBS 19\$

Cucumber-yogurt dip, Ponzu cabbage slaw



CHEF'S SALAD

SPRING BLISS

Spring mix, creamy lemon vinaigrette, fresh strawberries, feta cheese, candied pecans



MAIN ENTRÉE

SELECT ONE OF
THE FOLLOWING

BLACKENED NEW YORK STEAK

Smoked shallot butter, grilled corn on the cob, Yukon gold baked potato

GRAPE LEAF WRAPPED SWORDFISH

Creamy Bearnaise sauce, asparagus & spring pea orzo

ROASTED HALF CHICKEN

Rosemary-herb butter, grilled corn on the cob, Yukon gold baked potato

SPRING VEGETABLE LASAGNA

Fire-roasted red sauce, grilled house-made bread



DESSERT

VANILLA ESPRESSO CAKE

Caramel & vanilla latte buttercream, rich chocolate sauce

PRESENTED BY *Chef Vande Berg*

MORE INFORMATION

exploretock.com/terrablanca 

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