

TERRA **B** BLANCA
VINEYARD GRILL

July
19

DINNER SERIES

3 COURSES | \$50/PERSON

OPTIONAL STARTER | \$ 2 2

BLACKENED AHI TUNA BRUSCHETTA
Cucumber-mango remoulade, wasabi drops

SALAD

CHEF'S SEASONAL SALAD
Mixed greens, heirloom tomatoes, roasted almonds, crisp pancetta, citrus vinaigrette

MAINS CHOOSE ONE

RED WINE BRAISED BEEF BRISKET
Roasted red potatoes, fresh garden beans

GRILLED MAHI MAHI
Pineapple salsa, lime-herb rice, fresh garden beans

SUMMER CHICKEN PARMESAN
Roma tomato sauce, mozzarella, spiral vegetable noodles, basil leaves

SPAGHETTI ALLA PUTTANESCA
Roasted garlic, Kalamata olives, capers, basil, chili flakes, tomato sauce, fresh oregano

DESSERT

RASPBERRY PANNA COTTA
Citrus zest, fresh berries

PRESENTED BY
Chef Vande Berg

