



TERRA **B** BLANCA  
VINEYARD GRILL

*September* **DINNER SERIES**  
20 3 COURSE DINNER MENU | \$50/PERSON

OPTIONAL STARTER | \$ 2 1

PORK & BEEF TERRINE

*Pistachio, fresh herbs, pickled cucumber and onion*

S A L A D

CHEF'S SEASONAL SALAD

*Bibb lettuce, maple bacon bits, candied walnuts, blue cheese crumbles,  
creamy pear vinaigrette*

M A I N S CHOOSE ONE

GRILLED TOP SIRLOIN

*Blackberry & balsamic reduction, roasted rainbow carrots and  
broccoli, with potato gratin*

CHARDONNAY-BRAISED HALIBUT

*Chanterelles, white bean purée, hazelnut oil, roasted  
rainbow carrots and broccoli*

SEARED PORK TENDERLOIN

*Apple & apricot chutney, roasted rainbow carrots and  
broccoli, with potato gratin*

EGGPLANT PARMESAN (V)

*Fresh mozzarella, creamy garden tomato sauce, shaved parmesan,  
tossed herbed penne pasta*

D E S S E R T

BUTTERSCOTCH & BROWN SUGAR MINI CAKE

*With vanilla creme anglaise*

PRESENTED BY  
*Chef Vande Berg*

RESERVATIONS ON

