



TERRA BLANCA
December 20
DINNER SERIES

3 COURSES | \$50/PERSON

OPTIONAL STARTER | \$20

WINTER BRUSCHETTA
Fig, prosciutto, and blue cheese

S O U P

SAVORY LOBSTER BISQUE
Fresh chives, sun-dried tomato oil

M A I N S CHOOSE ONE

SLOW-ROASTED PRIME RIB
Au jus, herbed sour cream, horseradish mash potatoes, grilled asparagus

PAN-SEARED TROUT
Caviar butter, roasted fingerling potatoes, grilled asparagus

BREADED LAMB RACK
Wild mushroom Marsala sauce, roasted fingerling potatoes, grilled asparagus

BUTTERNUT SQUASH PASTA
Butternut squash noodles, creamy garlic mushroom sauce, lentils, Swiss chard

D E S S E R T

GINGERBREAD TIRAMISU
with a Port chocolate sauce

PRESENTED BY
Chef Vande Berg