

Easter TB Brunch

PRESENTED BY *Chef Daniel Sorrentino*

ADD-ONS

Steak - \$11 | Chicken - \$9 | Bacon - \$7
Add Salmon - \$11
House-made Chardonnay Bread - \$4

STARTERS

- Baked Goat Cheese** \$18
With honey drizzle and house-made Chardonnay bread
- Tuna Tartare** \$21
Fried rice cake, fresh avocado, green onion, Tobiko caviar
- Fig & Chèvre Bruschetta** \$19
Fig, goat cheese, served on house-made Chardonnay bread
- Nosh Board** \$45
Chef's big board of artisan meats & cheeses, Marcona almonds, honeycomb, fig jam, pickled vegetables, Chardonnay toast

SALADS & SOUP

- Terrace House Salad** \$17
Spring mix, grape tomato, cucumber, red onion, pimento, crumbled goat cheese, ONYX vinaigrette
- Signature Caesar Salad** \$17
Fresh romaine, house-made Caesar dressing, pecorino crisp, lemon zest
- French Onion** Cup - \$8 Bowl - \$11
Chardonnay bread crostini, toasted fontina
- Soup & Salad Duo** \$17
Your choice of half salad paired with a cup of Chef's featured soup

BREAKFAST

All breakfast items are served with O'Brien potatoes and 3 strips of bacon

Chef's Famous Cajun Biscuits & Gravy \$20

Signature Cajun sausage gravy and choice of eggs

Southwestern Scramble \$20

Hickory-smoked bacon, hatch chilis, red peppers, onions

French Omelet \$19

With goat cheese and chives

Croque Madame \$19

Ham, fontina cheese, fried egg, Chardonnay toast

LUNCH *Vegetarian: Proteins can be substituted for red wine braised portobello mushroom*

Block 8 Burger \$24
Sautéed mushrooms, bacon jam, house-made Block 8 ketchup, pickled red onion, romaine, tomato, stone ground brioche bun, served with choice of soup or side salad

Bahn Mi \$24
Citrus-braised pork shoulder, Daikon & carrot slaw, ciabatta, served with choice of soup or side salad

New York Strip \$28
10oz choice-grade New York strip with wild rice and seared rainbow carrots

Blackened Salmon \$26
Wild Atlantic Salmon, wild rice, seared rainbow carrots

Chicken Picatta \$24
Herbed linguine, capers, lemon butter sauce

DESSERTS

Warm Turtle Brownie \$13
Pecans, vanilla bean ice cream, caramel, Cabernet chocolate sauce, whipped cream

Chef's Sweet of the Week \$12
House-made carrot cake macaron

- There will be 20% auto gratuity for parties of eight or more

Drinks

PRESENTED BY WINEMAKER *-Rick Pfen*

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GLASS/BOTTLE

WHITE WINES

2023 Signature Series VRM \$15/35

37% Viognier, 36% Roussanne, 27% Marsanne

2022 Signature Series Albariño \$15/35

100% Albariño

2022 Signature Series Chardonnay \$15/35

100% Chardonnay

2021 Signature Series Roussanne \$15/35

100% Roussanne

2023 Arch Terrace Rosé \$11/20

61% Sangiovese, 39% Cabernet Franc

2023 Arch Terrace Sauvignon Blanc \$11/20

100% Sauvignon Blanc

2022 Arch Terrace Chardonnay \$11/20

100% Chardonnay

RED WINES All grown and produced from Terra Blanca's Red Mountain estate vineyard

2019 Signature Series Batholith \$24/55

57% Merlot, 39% Cabernet Sauvignon, 4% Syrah

2019 Signature Series Merlot \$24/55

100% Merlot

2019 Signature Series Petit Verdot \$24/55

100% Petit Verdot

2019 Signature Series Titan \$24/55

68% Petit Verdot, 27% Merlot, 5% Cabernet Sauvignon

2020 Signature Series Block 8 Syrah \$24/60

98% Syrah, 2% Viognier (co-fermented)

2020 Signature Series Cabernet Franc \$24/55

100% Cabernet Franc

2020 Signature Series Cabernet Sauv. \$24/60

100% Cabernet Sauvignon

2021 ONYX \$30/85

61% Cabernet Sauvignon, 32% Merlot, 3% Cabernet Franc,
3% Petit Verdot, 1% Malbec

2019 Arch Terrace Merlot \$15/30

98% Merlot, 2% Cabernet Sauvignon

2020 Arch Terrace Syrah \$15/30

99% Syrah, 1% Viognier (co-fermented)

2020 Arch Terrace Cabernet Franc \$15/30

100% Cabernet Franc

2021 Arch Terrace Cabernet Sauv. \$15/30

98% Cabernet Sauvignon, 2% Merlot

2021 Arch Terrace Malbec \$15/30

100% Malbec

2021 Arch Terrace Triple Threat \$15/30

57% Cabernet, 22% Syrah, 21% Merlot

2017 J.T. Grey Cabernet Sauvignon \$140/btl

100% Cabernet Sauvignon (To Kalon clone)

2018 J.T. Grey Syrah \$105/btl

100% Syrah (Hermitage clone)

BRUNCH SIPS

Sparkling Wine \$13/30

Available by the glass or bottle

Mimosa \$11

Sparkling wine and fresh orange juice

Orange Juice \$4.50

Available by the glass

DESSERT WINE

2006 Signature Series Forte Cabernet \$24/60

100% Cabernet Sauvignon (Port-Style)

BEER ON TAP

Featured Pint

\$11

Ask your server for our full selection of beer and ciders

PERSONAL FLIGHTS

Each flight features rotating selections of three 3oz pours

Red Wine Flight \$30

3 of our Red Mountain estate-grown red wines.

White Wine Flight \$20

3 of our Red Mountain estate-produced white wines.

SODAS & MORE

Fountain Drinks

\$4.50

Diet Pepsi, Mountain Dew, Pepsi, Sierra Mist, Lemonade, Iced Tea

Flavored Sparkling

\$4.50

Coffee/Hot Chocolate

\$4.50