

THE TERRACE CAFE

DINNER MENU

Served Daily 5pm to 9pm

To ensure all guests have the opportunity to enjoy their dining experience, tables are reserved for up to 90 minutes.

APPETIZERS & SALADS

- WAGYU BEEF CARPACCIO** 38
basil, compressed apple, pecorino cheese, garlic
tuile (G.R.)
- ROASTED LOCAL BEETS** 25
dates, walnuts, xeres vinegar (V.N.)
- CHAR GRILLED PRAWNS** 35
harissa butter, singed lemon (S.)
- RED SNAPPER CRUDO** 32
kombu cured, smoked soy sauce, pickled daikon
radish (R.)
- PUGLIAN BURRATA** 34
local stone fruit, Vermont maple syrup, spelt
polenta bread (G.V.)
- LITTLE GEM CAESAR** 28
baby gem, avocado, toasted breadcrumbs (G.V.)

SIDES 10

- MAITAKE MUSHROOMS** (V.)
- CHARRED LOCAL CORN** (V.)
- CHARRED BROCCOLINI** (N.V.)
- POMMES PURÉE** (V.)
- SHOESTRING FRIES** (V.)

ENTRÉES

- ROASTED ARCTIC CHAR** 46
spiced fennel salad, heirloom tomatoes,
asparagus (A.)
- SLOW-COOKED BLACK COD** 48
tender leeks, purple fingerlings, Sicilian
pistachio emulsion (N.A.)
- WHOLE GRILLED DORADE** 58
charred shishito gremolata, wilted dandelion
greens, lemongrass vinaigrette (A.)
- HERITAGE CHICKEN** 45
sofrito polenta, summer vegetables, aji verde
- GRILLED LAMB CHOPS** 54
mint, red onion, labneh
- SNAKE RIVER FARMS FILET** 57
galette potatoes, creamed spinach, green
peppercorn emulsion (A.)
- CASHEW NUT CURRY** 34
crispy tofu, summer squash, eggplant (V.)
- RIGATONI BOLOGNESE** 38
beef, veal, parsley, parmesan (G.A.)
- CORN AGNOLOTTI** 39
chanterelles, chives, parmesan, black truffle (G.V.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **All fish is sourced sustainably and, whenever possible, locally. For your convenience, a discretionary 20% service charge will be included on all checks.

(G) gluten - (N) nuts - (VGN) vegan - (V) vegetarian
(S) shellfish - (R) raw - (A) alcohol - (P) pork



COCKTAILS

CUCUMBER BREEZE DAIQUIRI 25
Cucumber, Mint, Bacardi Rum, Fresh Lime

HIBISCUS MARGARITA 23
Codigo Blanco Tequila, Hibiscus, Poblano, Cointreau, Lime, Agave

COCONUT MOJITO 23
Diplomatico Planas Rum, Coconut, Mint, Lime, Sparkling Water

PINK PEPPERCORN SOUR 23
Old Forester Bourbon, Chamomile, Pink Peppercorn, Lemon, Campari

MAYBOURNE OLD FASHIONED 27
Macallan 12, Nikka Taketsuru Malt, Pandan, Forbidden & Orange Bitters

TERRACE SPRITZ 20
Aperol, Passionfruit, Sparkling Wine, Tonic

PEAR BELLINI* 20
Fords Gin, Pear, Ginger, Gunpowder Green Tea, Sparkling Wine

SANGRIA BLUSH 20
Rose Wine, Cointreau, Raspberry, Lemon, Prosecco

BLOODY MARY 20
Absolut Elyx Vodka, House Bloody Mary Mix

SPIRIT-FREE

SPICY MXRG 18
Lyre's Agave Blanco, Jalapeño, Lime, Poblano Agave

NO-GRONI 18
Lyre's Botanical Spirit & Aperitif Rosso, Blood Orange, MB Italian N/A Bitter

X-PRESSO MARTINI* 18
Lyre's Coffee, Espresso, Vanilla Milk Tincture

BEER

PERONI 10

WEST COAST IPA 10

MEXICAN LAGER 10

PERONI N/A 9

WINE

CHAMPAGNE GLS / BTL

Billecart-Salmon 'La Réserve' 37 / 170

Billecart-Salmon 'Le Rosé' 62 / 250

Billecart-Salmon Blanc de Blancs 70 / 290

Perrier-Jouët 'Grand Brut' 44 / 200

WHITE

Pinot Grigio, Scarpetta, Italy 2023 17 / 75

Pouilly-Fume, Domaine Laporte, France 2023 26 / 120

Sauvignon Blanc, Matanzas Creek, Sonoma 2023 18 / 80

Riesling, Selbach-Oster 'Zeltinger' Kabinett 19 / 70

Chablis, Domaine Long-Depaquit, France 2022 26 / 120

Grüner Veltliner, Bründlmayer 'L&T', Austria 2023 19 / 70

Burgundy, Albert Bichot 'Secret de Famille', France 2020 28 / 120

Chardonnay, Far Niente, California 2023 31 / 130

ROSÉ

Provence, Sainte Marguerite 'Symphonie' 2023 21 / 90

RED

Burgundy, Albert Bichot 'Origines' France 2022 24 / 110

Pinot Noir, Rhys Vineyards Anderson Valley 2019 25 / 110

Montalcino, La Sorena, Italy 2020 22 / 100

Cabernet, Clos du Val, Napa 2022 28 / 130

Malbec, Tintonero Reserve, Argentina 2021 18 / 90

Syrah, McPrice, Myers, Paso Robles, California 2013 30 / 130

*Coffee- Locally roasted by La Colombe. *Sustainably sourced by Rare Tea Company. For your convenience, a discretionary 20% service charge will be included on all checks.