

THE ——— ——— TERRACE

DINE LA DINNER MENU

August 14 – 28, 2026
Available Daily from 6pm to 9pm
\$55 per person



APPETIZER

Choice of

CHILLED “VICHYSOISE”

yukon potato, Calabrian chili, lemon (D.)

PUGLIAN BURRATA

local stone fruit, Vermont maple syrup, spelt polenta bread (D.G.V.)

SALMON RILLETTES

Persian cucumber, dill, Hybrid Caviar (D.G.)

ENTRÉE

Choice of

SLOW COOKED BLACK COD

tender leeks, purple fingerlings, Sicilian pistachio emulsion (D.N.A.)

HERITAGE CHICKEN (D.)

sofrito polenta, summer vegetable medley, ají verde

SRF FLATIRON STEAK (+\$10)

miso glazed Japanese yam, marinated eggplant, shishito chimichurri (G.A.)

CORN AGNOLOTTI

chanterelles, chives, parmesan, black truffle (D.G.V.)



DESSERT

Choice of

MEYER LEMON SHERBET

bergamot granita, labneh crèmeux, baked meringue (D.)

CANDY BAR CRUNCH (+\$5)

peanut butter ice cream, banana rum caramel (D.G.N.A.)

PAVLOVA



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

Tax and gratuity not included