



— A SENSE OF PLACE —

ESTD

*Terroir*

2021

BUTCHERY & WINE

HORS D'OEUVRES

Eggplant Caviar, Welsh Rarebit  
Smoked Salmon Mousse

STARTER

Kabocha Bisque-GF  
Roasted kabocha squash, coconut milk,  
chili oil, pepitas

MAIN

Lamb Tagine  
Braised lamb shoulder, seasonal vegetables,  
dried fruit, almonds, Israeli couscous, herbs

DESSERT

Apple Tart  
Vanilla ice cream

*\*Terroir is using ungraded farm eggs\**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness\*\***

NOVEMBER 16-17-18