



A SENSE OF PLACE

ESTD

Terroir

2021

BUTCHERY & WINE

HORS D'OEUVRES

Smoked Salmon Gougères, Stuffed
Mushrooms, Cake aux Olives

STARTER

Roasted Pear Salad
Kamut, spicy greens, toasted maple pecans

MAIN

Choucroute Garnie-GF
Sauerkraut, bratwurst, potatoes, slow roasted
pork shoulder, pork belly

DESSERT

Tiramisu
Ladyfingers, coffee, mascarpone, cacao

Terroir is using ungraded farm eggs

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

WEDNESDAY NOV 30TH