

Holiday Week Prix Fixe Menu

December 24th – 30th, 2022

4 courses ~ \$100 per person

1st Course

Baked Camembert & Prosciutto
marinated baby heirloom tomatoes, crostini, micro greens

or

Smoked Salmon Tartine
marinated cucumbers, herbed chevre, micro arugula, capers

or

Baked Escargot
garlic-herb butter, puff pastry

or

Oysters Rockefeller
arugula, herbs, cream, parmesan-panko crust

or

Crispy Braised Pork Belly
pickled cherries, local honey-dijon, micro arugula

2nd Course

all salads feature Josephine's greens, organically grown in Coral Bay

Rainbow Salad

mixed greens, roasted red & gold beets, baby heirloom tomatoes, baby carrots, fresh herb-champagne vinaigrette, croutons

or

Cobb Salad

arugula, grape tomatoes, hard-boiled egg, Roquefort cheese, applewood smoked bacon, grilled red onion vinaigrette

Daily Soup Selection

3rd Course

Seared Yellowfin Tuna

Parisian gnocchi, roasted baby heirloom tomatoes, zucchini, yellow squash, roasted red pepper confit, warm herbed brown butter vinaigrette

or

Sautéed Mahi Mahi

wild rice salad, sweet peas, toasted almonds, scallions, preserved lemon, Meyer lemon aioli, micro greens

or

Butter Poached Caribbean Lobster

spaetzle, sweet corn, tomatoes, herb beurre monte

or

Confit Duck Leg

wild mushroom risotto, asparagus, truffle oil

or

Roasted Baby Colorado Lamb Chop

Yukon gold & sweet potato dauphinoise, haricots verts, port rosemary lamb jus

or

Black Angus Filet Mignon au Poivre

Brussels sprouts, roasted garlic potato purée, red wine demi glace

A la Carte (additional to menu cost)

The Terrace's Classic Baked Macaroni & Cheese

elbow pasta with creamy three cheese mornay sauce, baked with panko breadcrumbs & parmesan \$26

add truffle oil \$5 add wild mushrooms \$8

Butter Poached Caribbean Lobster Tail

6 oz ½ tail \$40

12 oz full tail \$75

4th Course ~ Dessert

Local Cinnamon Cheesecake
tart tatin apples, salted caramel sauce, pecan praline, whipped cream

Bittersweet Chocolate Terrine
milk chocolate- peanut butter mousse, peanut brittle

Fresh Cranberry Curd Tart
pomegranate seeds, whipped cream

Lemon Lavender Crème Bruleé

20% gratuity included to final bill // Visa & MasterCard accepted ~ 5% processing fee applied to all credit card payments