

Small Plates & Share Plates

Soup du Jour <i>daily selection</i>	MP
Wild Mushroom Frites <i>spicy saffron aioli, local micro greens, pimente d'esplette</i>	16
Baked Camembert <i>prosciutto, roasted baby heirloom tomatoes, micro greens, crostini</i>	26
Baked Escargots <i>garlic-herb butter, puff pastry</i>	16
Oysters Rockefeller <i>arugula, herbs, cream, parmesan-panko crust</i>	24
Seared Sea Scallops <i>truffled sweet corn purée, shiitake mushrooms, fresh thyme</i>	22
Smoked Salmon Tartine <i>toasted ciabatta, garlic-herb chèvre, capers, micro arugula, marinated cucumbers</i>	18
Steamed Shellfish <i>Maine Hollander mussels, littleneck clams & shrimp fennel, shallots, white wine, lemon & herbs in a shellfish-cream broth, served with a toasted baguette</i>	26
Crispy Pork Belly Poutine <i>house cut frites, three cheese mornay sauce, melted gruyère, scallions, truffle oil</i>	18
Seared Hudson Valley Foie Gras <i>local mango, toasted brioche, micro arugula pink peppercorn, Salt Pond salt</i>	26

Salads

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

The Greens <i>mixed greens, cucumber, celery, asparagus, crispy shallots, house green goddess dressing</i>	12
The Rainbow <i>mixed greens, roasted red & gold beets, baby heirloom tomatoes, baby carrots, fresh herb-champagne vinaigrette, ciabatta croutons</i>	14
The Cobb <i>arugula, roasted sweet corn, grape tomatoes, applewood smoked bacon, Roquefort, avocado, hard-boiled egg, grilled red onion vinaigrette</i>	16
<i>add garlic herb shrimp 18 // add Caribbean lobster MP</i>	
Confit Duck Leg <i>tatsoi, roasted wild mushrooms, pickled cherries, crispy purple potatoes, chèvre, candied walnuts, sherry-walnut vinaigrette</i>	28

**Our kitchen is not an allergen-free environment. Please notify your server of any food allergies.
Please note, during regular kitchen operations there is always the possibility for food items to
come in contact with such allergens i.e wheat, dairy, shellfish, nuts, etc.**

Entrées

Seared Yellowfin Tuna	48
<i>Parisian gnocchi, roasted baby heirloom tomatoes, sautéed zucchini & yellow squash, roasted red pepper confit, warm herbed brown butter vinaigrette</i>	
Sautéed Mahi Mahi	45
<i>wild rice salad, sweet peas, toasted almonds, scallions, preserved lemon, Meyer lemon aioli, micro greens</i>	
Butter Poached Caribbean Lobster Tail	MP
<i>a la carte or with choice of sides</i>	
Roasted Half All-Natural Chicken	38
<i>sautéed baby vegetables, herbed pan sauce, toasted baguette</i>	
Black Angus Filet Mignon au Poivre	58
<i>Brussels sprouts, roasted garlic~Yukon Gold potato purée, red wine demi glace add Roquefort crust 6 add wild mushrooms 8 add seared foie gras 20</i>	
Roasted Colorado Rack of Lamb	MP
<i>crispy fingerling potatoes, asparagus, port-rosemary lamb jus</i>	
The Terrace's Classic Baked Macaroni & Cheese	26
<i>elbow pasta with creamy three cheese mornay sauce, baked with panko breadcrumbs & parmesan add truffle oil 5 // add wild mushrooms 8 // add crispy pork belly 14 // add garlic herb shrimp 18 // add a half or whole butter poached Caribbean lobster tail MP</i>	

Sides 10

*crispy purple or fingerling potatoes // truffled house cut shoestring frites // roasted garlic potato purée
sautéed mixed vegetables // roasted beets with chèvre & herbs // roasted wild mushrooms
marinated cucumbers // roasted Brussels sprouts*

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

20% gratuity will be added to parties of 5 or more

The restaurant will process no more than two credit cards per table

We accept Visa & Mastercard ~ a 3% credit card processing fee will be applied