

La Terrazza

SET MENU "A"

\$65.88 per person

FIRST COURSE

CAESAR SALAD

Romaine hearts, mix olives,
Parmigiano Reggiano, classic Caesar dressing

MAIN COURSE

POLLO

Pan seared organic chicken, black truffle vinaigrette,
olive sun dried tomato – feta cheese toasted quinoa

or

SALMONE SELVAGGIO

Crispy skin Copper River Socked Salmon, roasted corn, edamame beans,
jalapeno potato ragu, and citrus micro herbs & fennel salad

DESSERT

CHOCOLATE TERRINE

Flourless Agostino chocolate ganache,
crisp dark chocolate crust, passion fruit coulis

Vegetarian option available upon request

***NOTE: For 30 people or more, a full pre menu selection is required with no choices,
except to accommodate guest with food restriction***

La Terrazza

SET MENU "B"

\$72.88 per person

FIRST COURSE

CAESAR SALAD

Romaine hearts, mix olives,
Parmigiano Reggiano, classic Caesar dressing

SECOND COURSE

STROZZAPRETI BOLOGNESE

Strozzapreti pasta, tomato meat ragù, grated Parmigiano Reggiano

MAIN COURSE

POLLO

Pan seared organic chicken, black truffle vinaigrette,
olive sun dried tomato - feta cheese toasted quinoa

or

SALMONE SELVAGGIO

Crispy skin Copper River Socked Salmon, roasted corn, edamame beans,
jalapeno potato ragu, and citrus micro herbs & fennel salad

DESSERT

CHOCOLATE TERRINE

Flourless Agostino chocolate ganache,
crisp dark chocolate crust, passion fruit coulis

Vegetarian option available upon request

***NOTE: For 30 people or more, a full pre menu selection is required with no choices,
except to accommodate guest with food restriction***

La Terrazza

SET MENU "C"

\$78.88 per person

FIRST COURSE

CAESAR SALAD

Romaine hearts, mix olives,
Parmigiano Reggiano, classic Caesar dressing

MAIN COURSE

BEEF TENDERLOIN

Chicago blackened Angus Beef tenderloin,
sangiovese-demi, parsnip puree, roasted baby tomato, bok choy

or

SABLE FISH

Pan seared sable fish, roasted corn, edamame beans,
jalapeno potato ragu, and citrus micro herbs & fennel salad

DESSERT

CHOCOLATE TERRINE

Flourless Agostino chocolate ganache,
crisp dark chocolate crust, passion fruit coulis

Vegetarian option available upon request

***NOTE: For 30 people or more, a full pre menu selection is required with no choices,
except to accommodate guest with food restriction***

La Terrazza

SET MENU "D"

\$85.88 per person

FIRST COURSE

CAESAR SALAD

Romaine hearts, mix olives,
Parmigiano Reggiano, classic Caesar dressing

SECOND COURSE

STROZZAPRETI BOLOGNESE

Strozzapreti pasta, tomato meat ragù, grated Parmigiano Reggiano

MAIN COURSE

BEEF TENDERLOIN

Chicago blackened Angus Beef tenderloin,
sangiovese-demi, parsnip puree, roasted baby tomato, bok choy

or

SABLE FISH

Pan seared sable fish, roasted corn, edamame beans,
jalapeno potato ragu, and citrus micro herbs & fennel salad

DESSERT

CHOCOLATE TERRINE

Flourless Agostino chocolate ganache,
crisp dark chocolate crust, passion fruit coulis

Vegetarian option available upon request

***NOTE: For 30 people or more, a full pre menu selection is required with no choices,
except to accommodate guest with food restriction***