

TERRACE RESTAURANT

Our Charcuterie & BC Cheese 40

three meats, three cheeses, estate honey, relish, warm bread

Suggested pairing: 2018 Terroir Collection Rosé

Unearthed Farms Kale & Apple 16

Carmeli's feta, estate apricot pepper jam, puffed grains

Suggested pairing: 2018 Reserve Riesling

Our Daily Bread & House Made Fresh Cheese 15

estate honey & herbs, seasonal fruit, espelette oil

Suggested pairing: 2018 Terroir Collection Rosé

Jordan's Tomatoes 16

toasted sourdough, garlic scapes, basil

Suggested pairing: 2018 Terroir Collection Sauvignon Blanc - Semillon

Triple Cooked Pommes Frites 12

oak vinegar, caramelized garlic mayonnaise

Suggested pairing: EXhilarat!on Brut

Fresh Made Tyner Durum Wheat Orecchiette 27

wild mushrooms, garden herbs, Triple Island parmesan

Suggested pairing: 2017 Reserve Pinot Noir

Fresh Made Tyner Durum Wheat Rigatoni 30

wild side stripe shrimp, fennel, tomato & pork ragout

Suggested pairing: 2017 Perpetua

Dry Aged Brisket Burger & Triple Cooked Frites 27

Terrace pickles, aged cheddar, double smoked bacon, sesame bun

Suggested pairing: 2017 Reserve Meritage

Catch of the Day 33

potatoes & carrots, gem lettuce hearts, dill butter

Suggested pairing: 2017 Terroir Collection Chardonnay

Scallops & Guanciale 32

poached halibut, roasted summer squash & white beans, cilantro

Suggested pairing: 2018 Terroir Collection Sauvignon Blanc - Semillon

