

TERRACE ROOM

STARTERS

SHRIMP COCKTAIL 16 GF

Cocktail Sauce, Fresh Lemon

CHARCUTERIE AND CHEESE 26

Prosciutto, Finochhiona, Lonzino

Shrophshire Blue, Ewephoria Sheep's Milk Gouda, Saint Andre Triple Crème Brie
Honey Comb, Olive Relish, Oven Toasted Baguette Crostini

RED LENTIL BISQUE 9 GF, V

Crisp Speck Ham, Curried Cashews, Coconut Milk, Cilantro

POTATO PANCAKES 10 GF, V

Bacon Jam, Pearl Onion, Apple Horseradish Cream, Espelette

STRAWBERRY AND PICKLED RHUBARB SALAD 11 GF, V

Blueberry Goat Cheese Panna Cotta, Toasted Almonds, Watermelon Radish
Basil Vinaigrette, Balsamic Reduction

GRILLED CAESAR 12 GF

Baby Gem Lettuce, Bitter Greens, White Anchovy, Focaccia Croutons, Caesar Dressing

SALAD ENHANCEMENTS

Searched Chicken Breast 12 GF

Grilled Loch Duart Salmon 21 GF

5oz Grilled New York Strip 25 GF

ENTREES

12oz SEVEN HILLS NEW YORK STRIP* 52 GF

Boursin Whipped Potato, Chef's Selection of Vegetable, Horseradish Au Poivre

CEDAR PLANK ROASTED LOCH DUART SALMON* 38 GF

Spring Pea Risotto, Baby Carrots, Asparagus, Pickled Mustard Seeds, Lemon Gastrique

MAPLE MUSTARD GLAZED DUROC PORK TENDERLOIN 35 GF

Apple Parsnip Silk, Brussels Sprouts, Baby Carrots, Sour Cherry Aigre-Doux

SPATCHCOCK CORNISH GAME HEN 34 GF

Mustard Marble Potatoes, Spring Peas, Fava Beans, Lemon Basil Pesto

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 24 GF

Cambozola Cheese, Balsamic Braised Onions, Fig Jam, Arugula

CURRY ROASTED ROOT VEGETABLES 24 GF, V

Braised Greens, Garbanzo Bean Stew, Golden Raisin Red Chutney, Cilantro

DESSERTS

BLUEBERRY LEMON CRÈME BRÛLÉE 11 GF

Blueberry Port Reduction, Lemon Tuile Cookie

STRAWBERRY BASIL SHORTCAKE 11

Almond Shortbread Cookies, Vanilla Bean Chantilly, Micro Basil

FLOURLESS CHOCOLATE CAKE 11 GF

Roasted Cocoa Nibs, Pink Peppercorn Crème Anglaise

V = Available vegan GF = Can be prepared gluten free

*Item indicated are cooked to order, consuming raw or undercooked beef, trout may lead to foodborne illnesses, especially if you have certain medical conditions.