

TERRACE ROOM

STARTERS

LAUGHING KING OYSTERS ON THE HALF SHELL 18 GF
Persimmon and Ginger Mignonette, Basil, Sweet Pickled Fresno

CHARCUTERIE AND CHEESE 26

Prosciutto, Finocchiona, Lonzino
Firefly Farm's Black and Blue, Ewephoria Sheep's Milk Gouda, Saint Andre Triple Crème Brie
Honeycomb, Olive Relish, Grilled Sourdough Focaccia

ROASTED CARROT AND APPLE BISQUE 8 GF
Curried Pumpkin Seeds, Balsamic, Crème Fraiche

WINTER SQUASH HUMMUS 14 GF, VEG
Crispy Brussels Sprouts, Radish, Basil, Grilled Naan, Crackers

HARVEST SALAD 12 GF, VEG, V
Blackberry Pickled Grapes, Apples, Celery, Golden Raisins, Roasted Walnuts, Greek Yogurt Dressing

GRILLED CAESAR 12 GF

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

SALAD ENHANCEMENTS

Pan Seared Chicken Breast 12 GF
Grilled Spice-Rubbed Shrimp 18 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, Au Poivre

CEDAR PLANK ROASTED LOCH DUART SALMON* 39 GF
Pancetta Lentils, Wild Mushrooms, Asparagus, Pickled Mustard Seeds, Sherry Gastrique

MAPLE MUSTARD GLAZED DUROC PORK TENDERLOIN* 35 GF
Apple Parsnip Silk, Crispy Brussels Sprouts, Baby Carrots, Sour Cherry Aigre Doux

SMOKED CHICKEN AND WINTER VEGETABLE POT PIE 28
Squash, Radish, Collard Greens, Velouté, Puff Pastry

TERRACE CHEF'S BURGER* 36 GF

Rossini Style Seven Hills Beef Brisket and Short Rib Burger
Foie Gras Mousse, Shaved Black Truffle, Pancetta
Red Wine Braised Onion, Arugula, Au Poivre, Truffle Parmesan Fries

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 25 GF
St. Andre Brie, Sour Cherry Chutney, Crispy Bacon, Arugula, Seasoned Fries
Enhance to Truffle Parmesan Fries 4

STOUT GLAZED CAULIFLOWER 25 VEG, V
Braised Red Cabbage, Pretzel Spaetzle, Wilted Swiss Chard, Smoked Almond Streusel

DESSERTS

ALMOND-PEAR CRÈME BRÛLÉE 12 GF
Pear Chutney, Almond Crunch, Marcona Almonds, Ginger Ale Gelée

GINGERBREAD CHEESECAKE 12
Gingersnap Crust, Candied Ginger, Molasses Meringue, Lemon White Chocolate Cream

FLOURLESS CHOCOLATE CAKE 12 GF
Roasted Cocoa Nibs, Pink Peppercorn Crème Anglaise

V = Available vegan VEG = Available vegetarian GF = Can be prepared gluten free

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