

• s t a r t e r s •

vodka cured Arctic char
horseradish sour cream, celery sprout salad, potato
crisps, Black River caviar // 15

Berkshire pork osso buco
Szechuan pepper glaze, black bean puree, sweet
ginger veggie salad // 14

black cod in crispy rice paper
white truffle infused olive oil, celery sprout salad,
chives, Old Bay // 13

albacore tartare
passion fruit, avocado, wasabi vinaigrette, crispy
feuille, tobikko // 15

prime NY steak tartare
never-fried crispy pickles, microplaned egg, red
onion, evoo, herb crostini // 16

house-made chorizo stuffed dates
wrapped in bacon with roasted peppadew
vinaigrette and toasted focaccia // 13

baked artichoke gratinata
arugula, roasted garlic emulsion, pine nuts,
Parmesan // 12

• Jerusalem artichoke pot pie
fennel, mushroom, and saffron baked in Parmesan
gravy // 11 add organic chicken // 13

• brown butter sweet potato ravioli
toasted walnuts, Amish bleu, chopped mesclun,
Reggiano // 11

• s o u p s & s a l a d s

smoked butternut squash soup
caramelized apples and nutmeg, toasted pumpkin
seeds, pumpkin oil // 10

arugula and dates
walnuts, goat cheese, pomegranate syrup,
shallot vinaigrette // 11

candy stripe beets and warm goat cheese
curly endive, toasted hazelnuts, cranberry
reduction // 12

in-house sprouted quinoa cups
butterhead lettuce, avocado, balsamic macerated
tomatoes, basil aioli // 11

house sprout & veggie chip salad, Jerusalem
artichoke, herbed tomato crackers, pecan zucchini
crackers // 11

• s u s t a i n a b l e s e a f o o d •

albacore tataki
pomegranate ponzu, colorful carrots, gingered sushi
rice, cilantro, wasabi vinaigrette // 36

• pan-roasted Arctic char
asparagus soufflé, haricots vert, roasted zucchini
“ratatouille” // 34

half roasted fresh Dungeness crab
toasted orzo and celery root “pilaf”, orange –
tamarind watercress salad // 43 /whole 79

jerk-spiced cobia
roasted banana sweet potato puree, garlic spinach,
citrus chili sauce // 33

Rocky Mountain trout
cornmeal crust, lemon herb butter, sweet potato hash,
asparagus, chipotle aioli // 33

• h e r i t a g e m e a t s
& p o u l t r y •

skillet browned NY butter steak
brandy-shallot butter, balsamic grilled leeks,
asparagus, roasted garlic potato confit // 46

apple cider Berkshire pork chop
red quinoa winter salad, almonds, pear puree,
bourbon-maple reduction // 34

Prairie Harvest organic chicken breast
grilled asparagus, brown rice pilaf, sage potato sauce,
wild arugula salad // 33

peppered Amish beef filet
smoked tomato demi glace, Yukon gold mashed
potatoes, sautéed kale, Amish bleu // 36

crispy duck confit
butternut squash risotto, sultana raisin gastrique,
candied bacon & pumpkin seed “streusel” // 33

• v e g e t a r i a n •

• farro & mung bean jeera rice
black cumin, mushroom, green beans, caramelized
shallots, fresh labneh, black walnut pesto // 26

vegetarian linguine
truffle butter sauce, mushrooms, Haystack Mtn goat
cheese, fresh thyme // 26 add organic chicken // 31

• s i d e s •

asparagus // 9
mashed potatoes // 6

crispy baked kale // 5
steamed edamame // 7

garlic spinach // 6
sautéed kale // 6

s u s t a i n a b i l i t y: At Terra Bistro, we are extremely selective when forming relationships with our suppliers and work tirelessly to customize arrangements that help bring their quality ingredients to you. We offer only fish and seafood approved by the Seafood Watch program and certified by the Marine Stewardship Council, we source heritage breed and humanely raised meats cared for by ranchers who share our commitment to environmental sustainability, and as always, our chef’s recipes use 85% to 100% organic ingredients. Please see our website, www.terrabistrovail.com, for our expansive list of American farms, ranches, fisheries, and distributors that bring you the most exquisite ingredients, harvested naturally from our earth.