

# Terrace Room Menu

<b>Soup of the Day</b>	Cup 4 Bowl 7	<b>The Terrace Room Burger</b>	14
		<i>Half Pound American Kobe Burger with English Cheddar Cheese, Applewood Smoked Pepper Bacon, Caramelized Onion, Avocado Relish, Sunny Side Egg &amp; White Truffle Aioli</i>	
<b>TR House Salad</b>	5	<b>The Sandwich of the Day</b>	11
<i>Mixed Baby Lettuces, Pickled Red Onion, Cranberries and Sherry Vinaigrette</i>			
<b>Classic Caesar Salad</b>	Small 5 Large 8	<b>Half Soup &amp; Sandwich</b>	9
<i>Add Chicken ~ Grilled or Blackened</i>	6		
<b>Niçoise Salad</b>	11	<b>Bison Chocolate Stout Battered Fish and Chips</b>	14
<i>Roasted Potatoes, Boiled Farm Egg, Capers, Niçoise Olives &amp; Poached Fish</i>		<i>Wild Caught Barramundi, Herb Fries, Coleslaw &amp; Remoulade Sauce</i>	
<b>Mediterranean Salad</b>	9	<b>Hanger Steak &amp; Frites</b>	21
<i>House Made Flat Bread, Hummus, Mesclun Greens, Olives, Feta Cheese &amp; White Wine Vinaigrette</i>		<i>White Truffle Fries &amp; Horseradish Chutney</i>	
<b>Baby Arugula Salad</b>	9	<b>Hand-Cut Fresh Pasta</b>	A.Q.
<i>Baby Frisee Lettuce, Grilled Brioche, Smokey Bacon Lardons &amp; Poached Farm Egg</i>		<i>Chef's Selection of Freshly Prepared Pasta</i>	
<b>Korean Beef Ribs</b>	12	<b>Paella</b>	22
<i>Pickled Ginger &amp; House Made Kim Chee</i>		<i>Petaluma Chicken, Andouille, Dungeness Crab, Prawns, Peas, Tomato &amp; Saffron</i>	
<b>Omelet Of the Day</b>	10	<b>Seared Pacific Salmon</b>	19
<i>Farm Fresh Eggs and Chef's Choice of Selections</i>		<i>Braised Brussels Sprouts &amp; Amphora Nueva Fig Balsamic Vinaigrette</i>	
<b>Wild Mushroom Polenta</b>	6	<b>Beef Bourguignon</b>	17
<i>Amphora Nueva White Truffle Oil</i>		<i>A Classic French Stew with Braised Beef, Burgundy, Pearl Onion and Mushrooms</i>	
<b>Baked Mac O' Day</b>	8	<b>Chicken &amp; Dumplings</b>	16
<i>An Ever Changing Noodly and Cheesy Concoction.</i>		<i>Petaluma Free Range Chicken with House-made Fresh Herb Dumplings</i>	

One Fermented Evening with Drakes Brewery - January 5  
Ask Your Server for Details

## **SPARKLING WINES**

DOMAINE SAINT MICHELLE BRUT NV 9/36  
MUMM NAPA BLANC DE BLANC 11/44  
MUMM NAPA BRUT ROSÉ 10/40  
MUMM NAPA BRUT PRESTIGE 10/40  
G.H. MUMM "CORDON ROUGE", FRANCE 15/60

## **OTHER WHITE WINES**

ESTANCIA PINOT GRIGIO 7/28  
IL POGGIO DE VIGNETI PINOT GRIGIO 9/36  
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND 9/36  
RODNEY STRONG CHARDONNAY, CENTRAL COAST 15/60  
BERRYESSA GAP "SUNSET" ROSÉ OF PRIMITIVO, WINTERS, CA 12/48

## **OTHER RED WINES**

WILD HORSE PINOT NOIR, CENTRAL COAST 12/48  
RODNEY STRONG PINOT NOIR, SONOMA 15/60  
BLACKSTONE MERLOT 10/40  
ETC ZINFANDEL 12/48  
COLORES DE SOLE MALBEC, ARGENTINA 12/48  
BERRYESSA GAP "ROCKY RIDGE" TEMPRANILLO, YOLO COUNTY 16/64  
BERRYESSA GAP DURIF, YOLO COUNTY 15/60  
HAYMAN AND HILL CABERNET SAUVIGNON 10/40  
RODNEY STRONG "ROCKAWAY" CABERNET SAUVIGNON 25/100

## **BY THE BOTTLE:**

DUVEL, BELGIUM 10  
NEW BELGIUM WIT "MOTHERSHIP" - HEFEWEIZEN SPIKED WITH  
CORRIANDER, COLORADO 6  
OMMEGANG "HENNEPIN" BELGIAN STYLE SAISON ALE, NEW  
YORK - HOPPY, HOPPY... JOY, JOY 6  
NEW BELGIUM TRIPPEL - WINTER SPICED ALE, COLORADO 6  
DESCHUTES BLACK BUTTE PORTER, OREGON 6  
GUINNESS STOUT, IRELAND 8

## **HOUSE WINES FROM ROBERT MONDAVI \$8**

PINOT GRIGIO  
RIESLING  
SAUVIGNON BLANC  
CHARDONNAY  
PINOT NOIR  
MERLOT  
ZINFANDEL  
SYRAH  
CABERNET SAUVIGNON  
MERITAGE

## **ON TAP:**

LAGUNITAS PILSNER 6  
LAGUNITAS INDIA PALE ALE 6  
ACE HARD APPLE CIDER 6

\*\*\* NOTE THAT THIS BEER AND WINE LIST WILL BE CHANGING DRAMATICALLY OVER THE NEXT COUPLE OF MONTHS. OUR AMBITION IS TO SHOWCASE AS MANY LOCAL BEERS AND WINES AS WE CAN, FOCUSING ON THE BAY AREA AND GREATER CALIFORNIA.