



# THE TERRACE ROOM

— AT THE LAKE MERRITT —



## Holiday Menus



Photo by Milan Bhatt

Experience the grand tradition of a Historic Landmark overlooking beautiful Lake Merritt. The classic art deco design of this unique venue brings you back to the charm and elegance of years past.

*Between Thanksgiving and Christmas, our venue will be festive with Holiday decorations; white lights, a Christmas tree, Menorah, and poinsettias scattered about. We can have the fireplace lit and ready for a cozy holiday feel.*



# Holiday Buffet

*Lunch \$45 / Dinner \$50*



Holiday Tartlets with Truffled Goat Cheese and Walnuts

Arugula and Baby spinach salad

TR House Salad

Winter Roasted Vegetables

Honey Roasted Brussels Sprouts

Cornbread Stuffing

Mashed Yukon Gold Potatoes

Butternut Squash Ravioli with Sage Brown Butter

9 Spiced Salmon with Lemon Caper Beurre Blanc

Roasted Turkey Breast with Sage Giblet Gravy

Cranberry Relish

Chef Choice Assorted Desserts

A gratuity of 10% will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. No other fees or charges, other than the gratuity above, shall be considered a tip, gratuity, or service charge for any employee. An administrative fee of 11%, *and applicable taxes*, will be added to the final bill. The administrative fee will be retained by the Restaurant and is not a tip, gratuity, or service charge for any employee and is not the property of any employee who provides service to you. Prices subject to change and food to seasonal availability.

# Plated Package A

Lunch \$42 / Dinner \$47



## First Course (Choose 1)

Spinach and arugula salad with Pears, parmesan, walnuts in Cranberry Vinaigrette

Mixed Greens with Pickled Onions, Feta, and cherry tomatoes in a Sherry Vinaigrette

Caesar Salad with House made Croutons and Shaved Parmesan Cheese



## Second Course (Choose 2 proteins. Includes the vegetarian option)

Roasted chicken breast with balsamic glaze

Butternut Squash Ravioli with sage brown butter

Smoked country ham with whiskey mushroom gravy

Grilled pork loin with apple cider rosemary jus

## Dessert (Choose 1)

Eggnog Crème Brule

Cinnamon Caramel Bread Pudding

Sticky toffee pudding with French chantilly

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# Plated Package B

*Lunch \$47 / Dinner \$55*

## First Course (Choose 1)

Spinach and arugula salad with pears, walnuts, parmesan and Dijon vinaigrette

Butter roasted mushrooms with ginger and turmeric

Caesar Salad with House made Croutons and Shaved Parmesan Cheese

Crab Cakes with Spiced Aioli

## Second Course (Choose 3)

Beef Sirloin Steak with Candied Cipollini Onions & Winter Squash w/ Spiced Butter

Spinach and sundried tomato stuffed chicken breast with balsamic glaze

Butternut Squash Ravioli w/ sage brown butter

9 spiced pork loin with apple cider rosemary jus

Indian Acorn Stuffed Squash with Braised Greens & Garlic Mashed Potatoes

Lamb Chops with tapenade, roasted Mediterranean vegetables, couscous, and lamb jus

Braised Beef Short Rib with Mashed Sweet Potatoes, pearl onions and grilled asparagus

## Dessert (Choose 1)

Pumpkin Cheesecake with cinnamon whipped cream

Sticky toffee pudding with French chantilly

Bourbon Bread Pudding with caramel butter sauce

Molten chocolate cake with crème anglaise



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