

HOLIDAY MENU

FIRST COURSE

– Choice Of –

Roasted Vegetable Bisque

lump crab, gilroy garlic crostini

Or

Arugula Frisée Salad

feta cheese, toasted almonds, dried cherries, honey lemon dressing

SECOND COURSE

– Choice Of –

Surf N' Turf

grilled wild prawns with butter & herbs, petit filet mignon, brandy peppercorn reduction, gilroy garlic russet mashed potatoes, sautéed green beans & baby carrots

Or

Braised Short Ribs

harris ranch beef, zinfandel-veal stock reduction, sautéed asparagus, cheesy polenta

Or

Pan-Seared Pacific Salmon

pesto risotto, roasted baby carrots, sautéed asparagus, gilroy garlic cream sauce

Or

Primavera Pappardelle

homemade marinara sauce, wild mushrooms, sautéed zucchini, squash & carrots

THIRD COURSE

– Choice Of –

New York Cheesecake

red berry coulis, fresh fruits, homemade whipped cream

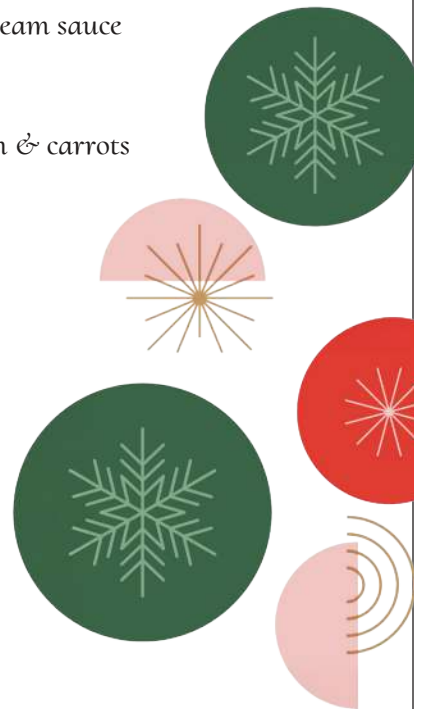
Or

Classic Bûche de Noël

dark cherry cream, chocolate ganache

\$95 for three courses

Children 12 and under \$45



Terry's strives to serve fresh organic produce from local farms whenever possible as well as sustainable wild caught seafood and grass-fed meats.

In compliance with city water management rules, water is available upon request rather than automatically placed at your table. Thank you for helping us conserve this precious resource.

An automatic 20% gratuity will be added to parties of 6 or larger.

TERRY'S
RESTAURANT + LOUNGE