

# BREAKFAST

served from 7am to 11am

## eye openers

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**sunrise pastry basket**

**dill cured salmon gravlax**

cream cheese, red onion, capers, vine ripened tomato

**seasonal fruit plate**

**chilled muesli**

rolled oats with toasted almonds apples, berries, sweet cream

**greek yogurt, seasonal berries, granola**

**mccann's oatmeal, milk, raisins**

**griddle me this** with vermont maple syrup

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**buttermilk pancakes**

**belgian waffle**

**'best ever' cinnamon roll french toast**

sugared strawberries, cream cheese streusel

## all scrambled

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**wild mushroom scramble**

red mill's grit cakes, sage brown butter, seasonal mushrooms, sour cream

**monterey scramble**

bloomsdale spinach, apple wood pepper bacon, roasted tomato, aged tillamook cheddar, roasted potatoes

**italian style baked eggs**

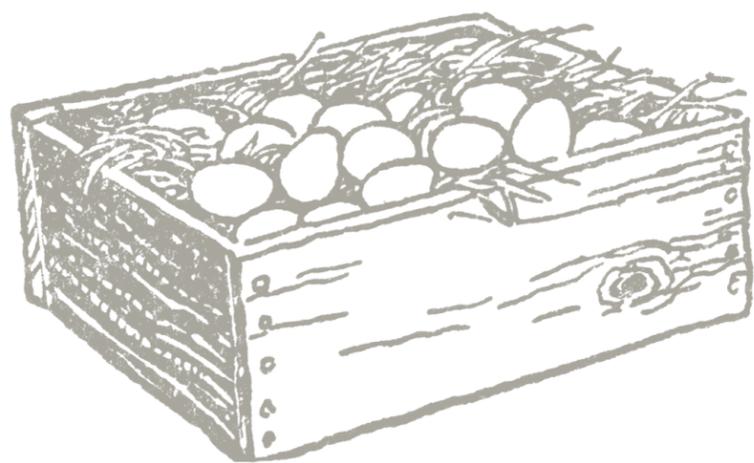
prosciutto, mushrooms and fingerling potatoes, two eggs baked in a rich tomato sauce

**dt's bacado omelet**

crispy bacon, avocado, melted swiss cheese

**eggs any style**

two eggs any style, hash browns, choice of: country sausage, natural cured ham or smoked bacon, choice of toast



## so-cal favorites

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**l.a.'s russaks corned beef hash**

corned beef hash, eggs your way, toasted brioche

**huevos rancheros**

corn tortillas, roasted tomato salsa, mexican crema, black beans, guacamole, queso fresco

**prime ribeye steak and eggs**

brandt natural prime ribeye, thyme, rosemary roasted potatoes, baby arugula, two eggs any style

**buttermilk fried chicken and waffle**

buttermilk fried chicken, belgium waffle, bacon, hash browns, hollandaise sauce, vermont maple syrup

**breakfast melt**

one fried egg, shaved parma ham, avocado, watercress, tomato, melted gruyere, smoked chili mayo

**eggs benedict**

brioche, black forest ham, poached eggs, hollandaise, wild arugula

## all in

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**american breakfast**

two eggs any style, fruit, hash browns

**choice of:** country sausage, natural cured ham, smoked bacon

**choice of:** juice, coffee, tea

**choice of:** toast, dollar pancakes, pastries

**california breakfast buffet**

*saturdays from 9am to 2:30pm*

omelettes to order, fresh waffles, market fruits, bagels, pastries, dim sum, breakfast meats, chef specials

**sunday brunch**

*sundays from 9am to 2:30pm*

farm fresh eggs, pancakes, breakfast pastries, pizza kitchen, sushi bar, gelato bar & more

**bottomless sparkling wine**

## one offs

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**toast**

**bagel and cream cheese**

**bacon**

**hash browns**

**country sausage**

**ham steak**

**chicken apple sausage**

## beverages

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**hot chocolate**

**juice**

**coffee/tea**

**espresso**

**double**

**cappuccino latte**

**bottomless bottled water**

Guided by the principles of sustainability.

18% gratuity will be added to parties of 6 or more.

[www.terranea.com](http://www.terranea.com)



# LUNCH

served from 11am to 5pm

## FIRST COURSE.

### ahi tartar

sweet chili paste, avocado, curry lavash

### the mezze

hummus, tabbouleh, and baba ganoush

### buttermilk fried calamari

lemon, roasted tomato garlic aioli

### burrata

charred vine ripe tomato, basil puree, olive oil, sourdough bread

### catalina fondue

molten cheese, bilbao chorizo, tomato, fresh oregano, french bread

### clam chowder

## SALAD.

APPETIZER OR ENTRÉE

### chop chop

chopped chicken, chick peas, tomatoes, olives, feta cheese, salami, peppers, herb vinaigrette

### greens

local greens, tomatoes, radishes, cucumbers, manchego cheese, balsamic vinaigrette

### olive oil poached tuna

marinated white beans, artichokes, olives, feta cheese, salami, peppers, herb vinaigrette

### salmon salad

field greens, blue lake green beans, tomatoes, corn, blue cheese, sherry thyme vinaigrette

## BRICK OVEN PIZZA.

### margherita

margherita with buffalo mozzarella, tomatoes, fresh basil

### farm

bacon, salame, pancetta, tomatoes, cabot farms white cheddar

### bianca

fontina, mozzarella, pecorino, california goat cheese, sage

### rocket salad

oven roasted tomatoes, mozzarella, grana padano, kalamata olives, wild arugula, lemon oil

### prosciutto

gorgonzola, prosciutto, tomatoes, oregano

## PASTA.

### seafood linguini

mussels, clams, shrimp, chorizo, fennel, chicken saffron broth

### rustic chicken & shrimp

penne pasta, spicy tomato cream sauce, green onion

### capellini veduta

mushroom, artichoke heart, spinach, tomato basil sauce, seasoned breadcrumbs

## MAIN.

### roasted petaluma farm half chicken

caesar salad, shoe string potatoes

### grilled daily fish

fresh market vegetable, mashed potatoes

### la's own russaks cured corn beef

house made corned beef hash, two eggs any style, choice of toast

### pan seared pacific salmon

fresh market vegetable, crispy potatoes

### swordfish melt

tillamook white cheddar, tomato, avocado, basil aioli. brioche bun, fries

### catalina burger

bacon, cheddar, pickled onions, tomatoes, pepper aioli, brioche bun, fries

## CHEF RECOMMENDS.

RECOMMENDATIONS BY THE CHEF TO ENHANCE YOUR EXPERIENCE

broccolini

asparagus, lemon oil

wild mushroom

mac & cheese, pancetta, truffle oil

baked potato

yukon mashed potatoes

sweet fries

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# DINNER

served from 5pm to 10pm

## SIGNATURE DIPS.

SERVED WITH COMPLIMENTARY HOUSE BREAD

**warm dungenese crab and artichoke**  
aged white cheddar

**warm mascarpone goat cheese and tomato**

**green olive tapenade**

## FIRST COURSE.

**ahi tartar**  
sweet chili paste, avocado, curry lavash

**the mezze**  
hummus, tabbouleh, and baba ganoush

**buttermilk fried calamari**  
lemon, roasted tomato garlic aioli

**burrata**  
charred vine ripe tomato, basil puree,  
olive oil, sourdough bread

**catalina fondue**  
molten cheese, bilbao chorizo, tomato,  
fresh oregano, french bread

**butcher's board**  
three artisan salumi's with pate

**stone oven roasted mussels**  
white wine, garlic parsley butter, toasted bread

## SALAD.

APPETIZER OR ENTRÉE

**chop chop**  
chopped chicken, chick peas, tomatoes, olives, feta  
cheese, salami, peppers, herb vinaigrette

**greens**  
local greens, tomatoes, radishes, cucumbers,  
manchego cheese, balsamic vinaigrette

**beets**  
arugula, goat cheese, chioggia, orange honey  
vinaigrette

**caesar**  
romaine, anchovies, parmesan cheese, herb croutons,  
and anchovy dressing

## SOUP.

**clam chowder**

**soup of the day**

## BRICK OVEN PIZZA.

**margherita**  
margherita with buffalo mozzarella, tomatoes,  
fresh basil

**farm**  
bacon, salame, pancetta, tomatoes,  
cabot farms white cheddar

**bianca**  
fontina, mozzarella, pecorino,  
california goat cheese, sage

**rocket salad**  
oven roasted tomatoes, mozzarella,  
grana padano, kalamata olives, wild arugula,  
lemon oil

**prosciutto**  
gorgonzola, tomatoes, oregano

## PASTA.

**seafood linguini**  
mussels, clams, shrimp, chorizo, fennel,  
chicken saffron broth

**rustic chicken & shrimp**  
penne pasta, spicy tomato cream sauce,  
green onion

**capellini veduta**  
mushroom, artichoke heart, spinach,  
tomato basil sauce, seasoned breadcrumbs

## GRILLED.

CHOICE OF HOUSE MADE STEAK SAUCE, PEPPERCORN  
SAUCE OR BÉARNAISE

**ribeye 14 oz**  
aged 28 days, oven dried tomato, and garlic

**filet mignon 8 oz**  
8oz filet served with watercress, oven dried  
tomato, and garlic

**lamb**  
colorado lamb served with watercress,  
oven dried tomato, and garlic

**land and sea**  
7oz. lobster tail, 6 oz. filet mignon,  
roasted fingerling potatoes, baby arugula

**grilled daily fish**  
fresh market vegetable, mashed potatoes

## MAIN.

**pan seared pacific salmon**  
pacific salmon, fresh market vegetable, crispy  
potatoes

**braised brandt short ribs**  
red wine braised short ribs, garlic spinach  
gnocchi, natural jus

**petaluma farms free range half chicken**  
rosemary garlic and lemon half chicken,  
olive oil, ricotta ravioli, english peas,  
roasted garlic, figs

**niman ranch pork chop**  
bone-in grilled pork chop, scalloped potatoes,  
apple brandy reduction

## CHEF RECOMMENDS.

RECOMMENDATIONS BY THE CHEF TO ENHANCE YOUR  
EXPERIENCE

broccolini

asparagus, lemon oil

wild mushroom

mac & cheese, pancetta, truffle oil

baked potato

yukon mashed potatoes

sweet fries