



Here's to the corkscrew - a useful key to unlock the storehouse of wit, the treasury of laughter, the front door of fellowship, and the gate of pleasant folly.
W.E.P. French



Located approximately on the same latitude (46°N) as some of the great French wine regions of Bordeaux and Burgundy Washington State wine country now includes 11 federally recognized American Viticultural Areas (AVA). These areas are more commonly known as appellations.

Please join us on our journey each month through each appellation.

Walla Walla County is located in the southeastern portion of Washington. Washington State's first constitution was ratified in Walla Walla County. The Walla Walla area has been known historically for its agricultural based economy. Wheat is the number one crop, but one of Walla Walla County's best-known agricultural products is the Walla Walla Sweet Onion. Providing a stunning backdrop to this entire area are the Blue Mountains that frame the valley. This valley is home to more than 100 wineries and as many vineyards, whose operators work hand in hand to produce world class wines of exceptional character. Excellent examples of Cabernet Sauvignon, Merlot and Syrah have earned the Walla Walla Valley national and international acclaim. Other grape varieties such as Chardonnay, Sémillon, Cabernet Franc and Sangiovese are also produced in the valley. The Walla Walla Valley AVA has a truly unique terroir. The influences of a dramatic geological history and an ideal climate have combined to set the stage for our Valley's winemakers to produce consistently world-class wines.

Beginnings

- Dungeness Crab Fritters** **18**
Skordalia, scallions, black garlic Rémoûlade, avocado relish, watercress salad
- Charcuterie Plate** **28**
Bresaola, Berkshire prosciutto, foie gras terrine, potted crab and salmon rilletes, country pate, Cumberland sauce and Piccalilli
- Wild Mushroom Conserve** **15**
Fresh lima bean mash, confit tomatoes, pumpernickel toast

Salads

- B.L.T.O** **17**
Grilled apple smoked slab bacon, petite lettuce, heirloom tomatoes, Washington sweet onions, Spiced tomato fluid
- Walla Walla Sweet Onion and Goat Cheese Tart** **14**
Piquillo Pepper coulis, frisée and micro arugula salad, shallot and sherry vinaigrette
- Baby Iceberg Lettuce Salad** *(Add fresh Dungeness fry legs, supplement \$7)* **16**
Apple wood smoked bacon, heirloom tomatoes, Point Reyes blue cheese dressing, micro watercress and brioche chips

Mains

- Potato Pavé** **28**
Wild mushroom conserve, fresh chick peas, confit tomatoes, white asparagus, White verjus sauce and tomato oil
- Coq au Vin** *(Mad Hatcher Rooster in red wine sauce)* **34**
Pearl onions, lardons, fresh chick peas, baby carrots, black trumpet mushrooms, leek bread pudding
- Wild Caught King Salmon Steak** **36**
Creamed summer corn, fennel pollen, Kaffir lime butter sauce
- Côte de Boeuf** *(Please allow at least 55 minutes to cook medium rare)* **160**
48 ounce bone in American Wagyu beef rib steak, poivrade sauce and pave potatoes

Wine Pairings from Walla Walla
 2006 Basel Cellars Cabernet Sauvignon \$16/gls.
 2007 Basel Cellars Forget Me Not (Sauvignon Blanc & Sémillon) \$8/gls.
 2004 Whitman Cellars Merlot \$15/gls.
 2007 Spring Valley Uriah Red Blend \$19/gls.

Endings **10**

- Apple Tarte Tatin**
Hot cinnamon ice cream, cider caramel sauce
- Olive oil Savarin**
Basil ice cream, fresh strawberries, sparkling wine gelée

**Consuming raw or undercooked items may increase your risk of food borne illness
 For Your convenience a discretionary gratuity of 17% will be add to your total bill | Whilst we will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.



Modern Northwest Cuisine with a French Tone
Our goal at Terra Vista is to source and prepare the best foods for you our guests, using ingredients from farms that are local organic or practice sustainable farming methods as much as possible. From Farm to Table.

Beginnings

Sweet Corn and Crab Chowder	12
Fresh Dungeness crab meat, crème fraîche and chives	
Warm Goat Cheese Salad	15
Candied Walnuts, endive, baby greens, plum vinaigrette	
Scallops Rockefeller	27
Young spinach, Pernod, Rogue river cheddar, organic bacon and tarragon	
Chilled Seafood Platter	47
Smoked wild American shrimp, half 1-1/2Lb lobster, smoked scallops, smoked salmon, mussels pistou, Alaskan king crab, Dungeness crab fryer legs, smoked white fish, sauce gribiche	

Meat & Fowl

Mad Hatcher Farms Poussin	35
Semi- boned young chicken, French style green peas, apple smoked bacon Lardons, thyme jus.	
Meyer Natural Angus Delmonico Steak	47
18 Ounce bone-in organic New York steak, garlic béarnaise, and Twice cooked red thumb truffle potatoes	
Best End of Lamb	42
Preserved Meyer lemon chutney, potatoes Charlotte, rosemary and mint oil	
Meyer Natural Angus New York Strip Steak	55
18 ounce NY, smoked blue cheese pudding, truffle fries	
Meyer Natural Angus "Chateau Cut" Filet Mignon	63
Potatoes Charlotte and Syrah sauce	
Mishima Ranch American Wagyu "Tomahawk"	80
32 ounce natural bone-in rib-eye, piccalilli, Twice cooked red thumb truffle potatoes	
Meyer Natural Angus Chateaubriand	85
16 ounce center cut tenderloin, Morel mushroom sauce, truffle potato puree	

**Choose any of our steaks and have it "Oscar Style" , \$25 supplement*

Fish & Shellfish

Halibut	37
Heirloom Tomato Gazpacho, asparagus coins, scallion pistou	
King Salmon Trio <i>(New Zealand, Scottish, PNW)</i>	38
Arugula pudding, kabocha squash and white miso puree, piquillo pepper coulis	
Diver Scallops	38
Fresh diver scallops, truffle potato puree, spiced oxtail sauce	
Whole Broiled Maine Lobster	85
3 pound lobster cracked and served with Gremolata mayonnaise, beech mushrooms and potato puffs	



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Additions

8

Green & White Asparagus

Potato Puffs

Roasted King Oyster Mushrooms

Truffle Potato Puree