



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

Potato Leek and Sweet Sorrel Soup Fresh Dungeness crab meat, bergamot crème fraîche	12
Warm Goat Cheese Salad Candied Walnuts, endive, baby greens, plum vinaigrette	15
Wild American Shrimp Cocktail Romesco sauce, micro radish	18
Miners Lettuce Salad Heirloom radishes, glazed morels, fresh fava beans, sweet Meyer lemon and lavender vinaigrette	17
Scallops Rockefeller Young spinach, Pernod, Rogue river cheddar, organic bacon and tarragon	27
Crab Louis Salad Fresh Dungeness and king crab meat, micro lettuce, quail eggs, heirloom tomato, cucumber, avocado, Choron sauce	30
Foie Gras Terrine Peppered pineapple relish, Medjool date butter, pumpernickel toast	23
Chilled Seafood Platter Smoked wild American shrimp, half chick lobster, smoked scallops, smoked salmon, mussels pistou, Alaskan king crab, smoked white fish, sauce gribiche	43

Meat & Fowl

Mad Hatcher Farms Poussin Semi-boned young chicken, morel mushrooms and red wine sauce, Potato puffs	35
Grimaud Farms Half Duck Blood orange emulsion, candied Niçoise olive crumble, duck foie gras, truffle potato puree	36
Savoury "Pan 'nage" Pork Roasted pork rack, house made pork sausage, braised pork belly Cape gooseberry mostarda, crunchy salsify	34
Thundering Hooves "Walla Walla" Delmonico Steak 14 Ounce bone-in organic New York steak, 100% grass fed dry aged beef, garlic béarnaise, and crunchy salsify	47
Best End of Lamb Preserved Meyer lemon chutney, potatoes Charlotte, rosemary and mint oil	42
Meyer Natural Angus New York Strip Steak 18 ounce NY, smoked blue cheese pudding, hand cut truffle fries	55
Meyer Natural Angus "Chateau Cut" Filet Mignon Potatoes Charlotte and Syrah sauce	63
Mishima Ranch American Wagyu "Tomahawk" 32 ounce natural bone-in rib-eye, piccalilli, cheddar and horseradish Yorkshire pudding poppers	80
Thundering Hooves "Walla Walla" Porterhouse Steak <i>(limited availability)</i> 40 Ounce organic, 100% grass fed dry aged beef, Morel mushroom sauce, white cheddar potato puree	125
Wagyu Beef Tenderloin Trio <i>(Japanese, American & Australian)</i> Truffle potato puree, roasted King oyster mushrooms, shaved truffles, Bordelaise syrup	105

**Consuming raw or undercooked items may increase your risk of food borne illness*

3/15/2010



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Fish & Shellfish

Halibut	37
Pumpnickel crust, sorrel and wild American caviar velouté, morel mushrooms	
Scallops and Foie Gras	38
Fresh diver scallops, salsify puree, roasted foie gras, crunchy salsify, caramelized Niçoise olives, licorice syrup	
Black Cod	37
Beluga lentil risotto, white asparagus, micro citrus salad, white miso beurre blanc, citrus marigolds	
King Salmon Trio <i>(New Zealand, Scottish, PNW)</i>	38
Arugula pudding, kabocha squash and white miso puree, piquillo pepper coulis	
Blue Fin Tuna Three Ways	47
Olive oil poached-truffle and Niçoise olive vinaigrette, Spiced seared with mustard and nigella seed, Tartare with Ume plum and black radish	
Whole Maine Lobster	85
48 ounce grilled cracked lobster, Vadouvan masala, potato puffs, beech mushroom sauté, preserved lemon beurre blanc	

Additions 8

White Cheddar Potato Puree
Beluga Lentil Risotto
Potatoes Charlotte
Truffle Fries
Green & White Asparagus
Potato Puffs
Roasted King Oyster Mushrooms

Cheeses Mkt.

Today's Cheeses
A selection of four artisan cheeses, appropriate accompaniments.

Sweet Shop *(selection of fine confections)* 4 for 12 | 8 for 24 | 12 for 36

Fruit Gummy | Fruit Rollups | Coconut Macadamia Nuts | Scottish Short bread Cookies|
Peppermint Patty| Chocolate Crottin cake| Walnut Coconut Turtles| Ice Cream or
Sorbet| House made chocolates| English Peppermint toffee| French apple tart| Sea Salt
Walnut brittle

**Please see you server for our full dessert menu including Chocolate Soufflé*

**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.*

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Wines By The Glass

Ch. Ste. Michelle Horse Heaven Sauvignon Blanc WA	8
Mt. Dome Brut	9
Domaine Carneros Brut	14
Veuve Clicquot Yellow Label Brut	18
Honig Sauvignon Blanc Napa CA	8
Milbrandt Chardonnay Traditions WA	8
Macon Villages Bourgogne Chardonnay FR	8
Iris Cellars Pinot Noir OR	12
Villa Mt. Eden Bien Nacido Pinot Noir CA	11
Kennedy Shaw Merlot Rattlesnake Hills	10
Boomtown Cabernet Sauvignon Columbia WA	9
Louis Martini Cabernet Sauvignon Napa CA	12
Dussek Syrah Rattlesnake Hills	12
Brassfield Estate Zinfandel CA	12

White Varietals (Bottles)

Basel Cellars Sauvignon Blanc Columbia WA	'07 32
Chalk Hill Sauvignon Blanc Sonoma CA	'05 50
Di Stefano Sauvignon Blanc Columbia WA	'07 28
Ferrari-Carano Fume Blanc Sonoma CA	'07 32
Groth Sauvignon Blanc Napa CA	'07 34
Whitehall Lane Sauvignon Blanc Napa CA	'07 34
Cooper Mt. Res. Pinot Gris Willamette OR	'07 30
Ponzi Pinot Gris Willamette OR	'07 28
Seven Hills Pinot Gris OR	'07 30
Torii Mor Pinot Gris Willamette OR	'07 34
Chehalem Dry Riesling Willamette OR	'06 40
CH. Ste. Michelle Eroica Riesling Columbia WA	'07 45
Vin Du Lac Riesling Columbia WA	'07 22
Chatter Creek Viognier Columbia WA	'06 38
Penner-Ash Viognier Willamette OR	'07 58
Terra Blanca Viognier Yakima WA	'05 28
L'Ecole Semillon Columbia WA	'07 35
Signorella Seta Napa CA	'06 55

Washington | Oregon | Chardonnay

Apex Yakima WA	'07 30
Boudreaux Cellars Columbia WA	'06 64
Ch. Ste. Michelle Cold Creek Columbia WA	'07 43
Columbia Wycoff Yakima WA	'05 35
Ryan Patrick Columbia WA	'07 32
Stoller Dundee Hills OR	'06 55
Three Rivers Columbia WA	'07 35



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Oregon | Pinot Noir

Amity Willamette	'07 40
Chehalem Three Vineyards Willamette	'07 60
Cristom Mt. Jefferson Cuvee Willamette	'06 55
Lemelson Thea's Selection Willamette	'06 70
Ponzi Tavola Willamette	'07 45
Stoller Estate Dundee Hills	'05 60

Washington | Merlot

Bergevin Lane Columbia	'05 45
Ch. Ste. Michelle Indian Wells Columbia	'06 30
Forgeron Columbia	'03 45
Hightower Columbia	'03 50
Mercer Estate Horse Heaven Hills	'05 40
L'Ecole Columbia	'05 45
Merry Cellars Stillwater Creek Columbia	'06 52
North Star Walla Walla	'05 85
Whitman Cellars Walla Walla	'03 60

Washington | Cabernet Sauvignon

Ch. Ste. Michelle Indian Wells Columbia	'05 30
Woodward Canyon Columbia	'07 52
Seven Hills Klipsun Red Mountain	'05 68
Forgeron Columbia	'03 55
Basel Cellars Walla Walla	'06 65
Fidelitas Columbia	'05 72
Ch. Ste. Michelle Ethos Columbia	'05 70

Washington | Syrah

Alexandria Nicole Horse Heaven Hills	'05 42
Chatter Creek Lonesome Spring Ranch	'06 42
Couger Crest Columbia	'04 55
Januick Columbia	'06 50
L'Ecole Columbia	'06 40