



*Modern Northwest Cuisine using French Techniques.
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

Kabocha Squash Bisque Fresh Dungeness crab meat Crème Fraîche Chive oil	12
Little Gem Salad Shaved Grana Parmesan cheese sourdough croutons anchovy emulsion	15
Wild American Shrimp Cocktail Texas U-12 Gulf shrimp Russian sauce	18
Scallops Rockefeller Young spinach Pernod Rogue River cheddar organic bacon and tarragon	27
Grand [™] Royale Chilled Seafood Plateau House smoked wild American shrimp [™] half Maine lobster [™] smoked scallops [™] smoked salmon [™] smoked mussels [™] Alaskan king crab legs [™] Dungeness crab fryer legs [™] smoked white fish [™] sauce gribiche seasonal crab shrimp cocktail Russian sauce	47 105

Land Food

Snake River Farms Kurobuta Pork Prime Rib Ginger brined bone-in pork loin Christmas lima bean mash Petite Brussels Sprouts Rosemary jus	48
" RR " Ranch <i>Prime</i> New York Strip Steak 18 ounce NY smoked blue cheese pudding truffle fries	65
" RR " Ranch <i>Prime</i> "Chateau Cut" Filet Mignon 10 ounce filet of beef potatoes Charlotte and Syrah sauce	63
" RR " Ranch <i>Prime</i> Chateaubriand 16 ounce center cut tenderloin Morel mushroom sauce truffle potato puree	85
Duck Roasted Duck breast Duck leg confit Orange Delicata squash puree Baby Purple Kohlrabi Adirondack potatoes	65
Lamb Osso Buco Roasted Winter squash variations Herbed Corsnes-Barley Reduction sauce	48
Snake River Farms Black Label Wagyu "Tomahawk" 42 ounce natural bone-in rib-eye piccalilli twice cooked red fingerling Truffle potatoes	135
<i>Prime</i> Cote de Boeuf Royale <small>(please allow 45 minutes to cook; chef recommends medium rare)</small> 80 ounce bone-in " RR " Ranch rib steak twice cooked fingerling truffle potatoes Garlic béarnaise	205

Fish & Shellfish

Diver Scallops Salmon Terrine Butternut squash and Miso puree Vin Blanc sauce	38
Whole Broiled Maine Lobster Fresh 3 pound lobster cracked Soy butter sauce Beech mushrooms Potato puffs	95
Saffron Fennel Risotto Lobster Wild Gulf prawns Salt Spring Mussels Sea scallops Lobster butter	65

Ultimate Surf and Turf

For 2-4 people 345

Beginnings

Grand American Shrimp Cocktail
Gem Lettuce Salad

Mains

Fresh Whole Broiled 3 Pound Maine Lobster paired with *Prime* Cote de Boeuf Royale

Truffled Fingerling Potatoes and Asparagus Bouquetiere

Ending

House Made Chocolates to Go

Wine Pairings Supplement

Terra Blanca Viognier | 8/gl. Col Solare | 17/gl.



Wine Pairings from Columbia Valley

- 2009 Columbia Crest Grand Estate Chardonnay \$8/gls.
- 2007 Forgeron Cabernet Sauvignon \$13/gls.
- 2007 Hightower Merlot \$12/gls.
- 2009 Alexandria Nicole Syrah \$12/gls.
- 2008 Spring Valley Uriah Red Blend \$19/gls.

Beginnings

- Dungeness Crab Poppers **18**
Skordalia| scallions, almond meal| piquillo pepper coulis| sweet soy glaze| Micro chives
- Salt Springs Mussels **17**
Steamed with leeks and white verjus
- Hot Seafood Plateau **52**
Steamed half Maine lobster | 2 scallops Rockefeller | 2 Dungeness crab poppers | Steamed salt spring mussels |Steamed king crab legs | drawn butter | Gremolata mayonnaise
- Hot Surf & Turf Plateau **85**
Steamed half Maine lobster | 2 scallops Rockefeller | 2 Dungeness crab poppers | Steamed salt spring mussels |Steamed king crab legs | drawn butter | Gremolata mayonnaise | Bbq Mad Hatcher quail| saffron cauliflower risotto| Elk sausage | Wagyu flank steak| piperade | Elk tenderloin | Piccalilli

Salads

- Endive Salad **15**
Red Endive | Red Romaine | Crystal chestnuts | Blood orange vinaigrette
- Baby Field Greens Salad **18**
Duck Confit | Point Reyes blue cheese | Candied pecans | Pumpkin vinaigrette
- Baby Iceberg Lettuce Salad *(Add fresh Dungeness fry legs, supplement \$7)* **19**
Apple wood smoked bacon| heirloom tomatoes| Point Reyes blue cheese Dressing| micro watercress and sourdough chips

Mains

- Vegetable Lasagna **28**
King Trumpet mushroom | Christmas lima bean mash | House made ricotta | Baby purple Kohlrabi | Brown butter Corsnes | Petite Brussels sprouts
- Mad Hatcher Garlic Chicken **34**
Half semi-boned natural chicken | Bacon macaroni gratin | confit garlic jus
- Wild Caught Ivory King Salmon Steak **37**
Kabocha and Delicata squash Soubise | Basil puree | Orange crystal lettuce
- Blue Label Burger **40**
12 ounce ground American Kobe beef| seared foie gras| thick cut slab apple Smoked bacon| tobacco onions| "Johnnie Walker Blue Label" steak sauce| Snoqualmie sourdough bun and truffle fries
- Black Cod **38**
Miso glaze | Rice and Pistou Porridge | King oyster mushrooms | Squid ink- Wasabi aioli
- Snake River Farms Wagyu Top Sirloin **38**
8 ounce center cut| Thyme and goat cheese dumplings| Black currant sauce
- Elk Loin **54**
Apple smoked bacon | Fava bean pudding | Ruffle potatoes | Sauce Financiere
- Anderson Farms Lamb Rack **65**
Adirondack potatoes | Basil puree | Lemon chutney | Vegetable bouquetiere

Additions

- Green & White Asparagus **10**
- Potato Puffs
- King Oyster Mushrooms
- Truffle Potato Puree

**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. 4 November 2010 | Menu items subject to change due to seasonality and availability 18 November 2011|5.4



Nothing would be more tiresome than eating and drinking if God had not made them a pleasure as well as a necessity. ~Voltaire

Endings

11

Almond Fig Cake

Almond cake, almond brittle, mint ice cream, fig sauce, chocolate tear drop

Espresso Cake

Espresso brownie, espresso mousse, tequila espresso, mocha foam and chocolate filigree

S'More

Smoked marshmallow, souffled chocolate, twice baked cinnamon graham cracker, butterscotch-grape nut Ice cream, butterscotch sauce.

New York Style Cheese Cake

Cheese cake, poached pear, brandy snap tuile, merlot reduction

Les Chocolats ♦

House made selection of three types of chocolates

Ice Creams & Sorbets

Daily selections of ice cream and sorbets

Café Angelico *(Liquid Heaven)* ♦

15

Table side vacuum brewed terroir select coffee, Godiva liqueur, Cointreau, Courvoisier Napoleon, brown sugar Chantilly, chocolate Mikado

*"I had some dreams, they were clouds in my coffee." ~Carly Simon
"Our answer to Coffee Diabó"*

Cheeses

17

Today's Cheeses

A Selection of four artisan cheeses, appropriate accompaniments.