



TERRANE

DINNER

ANTIPASTI

BRUSCHETTA

extra virgin olive oil,
tomato-olive conserva 10

RICOTTA

house whipped ricotta,
extra virgin olive oil,
wood grilled bread 10

TAGLIERE DI FORMAGGI*

local and imported cheese,
fruit mustards and preserves 16

TAGLIERE DI SALUMI*

local and imported salumi,
pickles, agrodolce 18

BACCALÀ

caviar, lemon, focaccia 16

LAMB CICCIOLI

pecorino, pears 12

MUSSELS*

white wine, calabrian chile,
roasted tomato butter 13

BEEF TARTARA*

black garlic aioli, violet mustard,
egg yolk, black truffles 16

BUTTERNUT SQUASH

'RISOTTO'

wood roasted squash,
hazelnuts, amaretti cookies 12

INSALATE

KALE* lemon caper, croutons, parmigiano reggiano, anchovies 12

ROASTED BEETS squash, chanterelle butter, treviso 12

GARDEN GREENS herbs, shaved roots, chianti vinaigrette 11

BRUSSELS SPROUTS* fennel, pears, hazelnuts, pomegranate 12

PASTA

PAPPARDELLE mama's ragu, parmigiano reggiano 22

STRADETTE ash roasted corn, beech mushrooms, speck, robiola 23

LINGUINE AL NERO calamari, 'nduja, tomato conserva 25

SCARPINOCC dungeness crab, calabrian chiles 27

ORECCHIETTE fennel sausage, rapini, chile flake 22

PIZZOCHERI cabbage, potatoes, delicata squash, fontina 24

TORTELE pumpkin, green olive, almonds, brown butter 25

MENU DEGUSTAZIONE

ALLOW US TO CREATE A FOUR COURSE MEAL FOR YOUR
TABLE WITH THE BOUNTY OF THE SEASON

ANTIPASTI

PRIMI

SECONDI

DOLCI

ALL SERVED FAMILY STYLE

65 per person ~ 35 wine pairings

whole table participation required

BRACE

from the embers

LANEY FAMILY FARMS

BISTECCA ALLA FIORENTINA 24OZ* 60

BEEF SHORT RIBS 24OZ* 26

28 DAY AGED NY STRIP STEAK 12OZ* 38

28 DAY AGED RIBEYE 16OZ* 45

TERRANE'S PORCHETTA

treviso marmalade 25

CATTAIL CREEK LAMB*

daily preparation ~ market price

FRESH MARKET FISH*

daily preparation ~ market price

SEA SCALLOPS*

sunchokes, pancetta, bagna cauda 27

BLACK COD 'AL CARTOCCIO'

porcini broth* 26

PRAWNS* scampi 24

HALF CHICKEN 'alla saltimboca' 25

RABBIT 'alla stemperata' 27

CONTORNI

ALL 7

HEARTH CAULIFLOWER raisins, pinenuts

SAUTÉED ESCAROLE lemon, calabrian chiles

ASH ROASTED SQUASH shallot dressing

GNOCCHI ALLA ROMANA smoked marinara

ROASTED POTATOES garlic, lemon

WE ARE MORE THAN HAPPY TO CATER TO YOUR DIETARY REQUIREMENTS.

**disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*