

the TERRACE

DINNER

STARTERS

FRENCH ONION SOUP 14

VIDALIA ONIONS, COUNTRY BREAD, GRUYERE

ROASTED TOMATO BISQUE 14 GF

SPRING GARDEN CHIVES, ESPELETTE, MICRO HERBS

TRUFFLE FRIES 12 v

GRANA PADANO, GARDEN HERBS, AIOLI

CRISPY BRUSSELS 16 v

GOAT CHEESE, PISTACHIOS, LIME, POMEGRANATE SEEDS

CHILLED CITRUS POACHED SHRIMP 21 GF

CLASSIC COCKTAIL SAUCE, LEMON

FRESH BURRATA AND BABY BEET SALAD 16 v

ZA'ATAR, HAZELNUTS, POMEGRANATE MOLASSES, TOASTED SOURDOUGH

BABY GEM LETTUCE SALAD 14 /21

HERBED CROUTONS, ASIAGO CHEESE, CESAR DRESSING

PAN SEARED CRAB CAKE 18

HEARTS OF PALM, MICRO HERBS, MUSTARD, RADISH

FARMER'S MARKET FLATBREAD PIZZA 16 v

ROASTED SEASONAL VEGETABLES, HERBED GARLIC SPREAD, ARUGULA, BALSAMIC GLAZE

THE TERRACE'S SELECTION OF ARTISAN CHEESE AND CHARCUTERIE 28

MARKET CHUTNEY, GRAIN MUSTARD, HOUSE PICKLES, COUNTRY BREAD

MAINS

RIGATONI PASTA 26 v

SUNDRIED TOMATO, SHIITAKE, ROASTED ROMANESCO, PARMESAN CHEESE

VEGAN MEATLOAF 28 VG

TOASTED GARLIC JASMINE RICE, CARAMELIZED ROOT VEGETABLES

ATLANTIC SALMON 38 GF

BRAISED FENNEL, HARICOT VERTS, RICOTTA

HOKKAIDO SCALLOPS 39

HERBED RISOTTO, GRILLED PINEAPPLE, PONZU

SHRIMP AND WHITE QUINOA GRITS 36 GF

ROASTED EGGPLANT, TOMATO, CHICKPEA, LEMON-SUMAC YOGURT

POLLO ASADO HALF CHICKEN 36 GF

ACHIOTE, ROASTED POBLANO RAJAS, MARKET GREEN SALAD

THE TERRACE BURGER 24

GRILLED ONION, CHEDDAR CHEESE, BIBB LETTUCE, TOMATO, AIOLI, HOUSE PICKLES

BRAISED BEEF SHORT RIB 42

GOAT CHEESE POLENTA, ROASTED WILD MUSHROOMS, WENTWORTH GARDEN KALE

GRILLED MOYER FARM FILET MIGNON 54

GLAZED CIPOLLINI ONIONS, BOURSIN MASHED POTATO, TARRAGON VERJUS REDUCTION

CHEF DE CUISINE: MATTHEW SPRISTER

SOUS CHEF: VALERIA RUIZ

EXECUTIVE CHEF: DENIS DEPOITRE

D - DAIRY FREE, G - GLUTEN FREE, V - VEGETARIAN VG -
VEGAN

FOR YOUR CONVENIENCE A 20% SERVICE CHARGE IS ADDED TO PARTIES OF SIX OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

the TERRACE

CHAMPAGNE AND SPARKLING

	GLAS S	BOTTL E
BIANCHI, BRUT, CALIFORNIA	16	80
PIERRE SPARR, BRUT ROSÉ, CREMANT D'ALSACE, FRANCE	20	100
TAITTINGER, GRAND BRUT, CHAMPAGNE, FRANCE, NV	35	175

WHITE WINE

BELLE GLOS, BLANC DE NOIR, SONOMA COUNTY, CALIFORNIA	18	90
THE PRISONER, CHARDONNAY, NAPA VALLEY, CALIFORNIA	20	100
RUMOR, ROSÉ, CÔTES DE PROVENCE, FRANCE	24	120
ANTHEM "CARSI RANCH", SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	24	120
QUPE "BIEN NACIDO", ROUSSANNE, SANTA MARIA VALLEY, CALIFORNIA	28	140

RED WINE

ARGYLE, PINOT NOIR, WILLIAMETTE VALLEY, OREGON	19	95
CAYMUS-SUISUN "GRAND DURIF", RED BLEND, SUISUN VALLEY, CA	21	105
QUILT, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	25	125
CHERRY PIE "SAN PABLO BAY BLOCK", PINOT NOIR, NAPA VALLEY, CALIFORNIA	27	135
TRINCHERO "FORTE", CABERNET-MALBEC BLEND, NAPA VALLEY, CALIFORNIA	32	160

COCKTAILS 19

APEROL SPRITZ

APEROL, SPARKLING WINE, SODA
WATER, ORANGE SLICE

CLASSIC OR SPICY MARGARITA

TEQUILA, COINTREAU, LIME JUICE,
AGAVE

OR

TEQUILA, COINTREAU, LIME JUICE,
AGAVE, JALAPENO

THE LANGHAM DIRTY

MARTINI

GIN, DRY VERMOUTH, OLIVES

PASADENA'S WHISKEY

HIGHBALL

WHISKEY, GINGER BEER, OVER ICE

MOSCOW MULE

VODKA, GINGER BEER, LIME JUICE

RASPBERRY MOJITO

RUM, RASPBERRY PUREE, MINT, LIME
JUICE

BEER

DRAFT

COMMON SPACE BREWERY-HAWTHORNE, CA

FRESH PILS OF LA 10

SONRISA MEXICAN LAGER

10FOOD FIGHT 10

CLASSIC

BUD LIGHT 8

BUDWEISER 8

COORS LIGHT 8

STELLA ARTOIS 9

HEINEKEN 9

CORONA 9

HEINEKEN 0.0 8

