

Private Party Dinner Pricing Menu —Terra Terroir



A 5% discount on your food price is available if individual orders are provided at least 72 hours in advance, or if you choose a fixed menu for your entire group. Pre-ordering will also contribute to a smoother dining experience. For parties of 20 or more preordering is usually required. Dishes will be charged at prices indicated or per person price is desired, the price will be based on the highest priced selection at each course.

Appetizers

Choose a maximum of 2 for your party

Avocado Lobster Toast

\$18 - lobster, smashed avocado, cherry tomatoes, gazpacho sauce

Crispy Brussels Sprouts

\$13 - smoked paprika aioli, shaved parmesan

French Market

\$23 – Charcuterie, artisan cheese, fruit, olives, grain mustard, fig port jam, toasted crisps

Seared Sashimi Grade Ahi Tuna

\$21 - Tuna seared on one side, shredded nori, pickled ginger sauce, wasabi, soba noodles

First Courses

Choose a maximum of 2 for your party

(a fixed first course for your entire group will provide a smoother experience)

Avocado Lobster Toast *

\$18 - lobster, smashed avocado, cherry tomatoes, gazpacho sauce

Crispy Brussels Sprouts gf

\$13 - smoked paprika aioli, shaved parmesan

Smoked Trout and Blueberry Salad

\$14 - arugula, red onion, radish, horseradish mousse, minted lemon vinaigrette

Caesar “Undone”

\$14 - baby kale, romaine, lemon anchovy dressing, shaved parmesan, parmesan crisp, grissini croutons

Terra Salad gf v

\$13- spinach, blue cheese, walnuts, dried cranberries, Granny Smith apple, toasted walnut vinaigrette
Add salmon \$10, shrimp \$10, or chicken \$8

Entrée Choices

Choose a maximum of 2 for your party (for smaller parties, 3 may be chosen)

Sixty South Salmon* gf

\$33 - red curry cream, basmati rice, sesame haricots vert, ginger cilantro gremolata

Lamb Strip Loin gf

\$46 - parmesan roasted garlic polenta, forest mushrooms, roasted baby rainbow carrots, dijon demiglace

Panzanella Pasta v

\$24 - linguine, cherry tomatoes, summer squashes, sweet peppers, castelvetrano and kalamata olives, fresh mozzarella, rustic croutons, basil, warm red wine vinaigrette

Garlic Confit Chicken Breast gf

\$25 - baby carrots, mushrooms, creamy polenta, black garlic cream

Terra House Specialty Burger*

\$19 - A half pound of our premium blend of ground short rib, brisket and chuck, Neuske's bacon, gruyere cheese, baby greens, pickled onions, tomato, spicy mayo, on a brioche bun served with parmesan truffle fries or side salad

Grilled Angus NY Strip* gf

\$45 - butter-smashed yukon potatoes, grilled asparagus, chimichurri, caper aioli

Dessert Course

Choose a maximum of two for your party. \$11 per person (a fixed dessert for your entire group will provide for a smoother experience)

Fresh Berries with Sabayon gf (Available to small and medium size parties)

A rich French custard with fresh berries

Crème Bruleé gf

Flavors vary. (Available to small and medium sized parties)

Flourless Chocolate Torte gf

Raspberry sauce, chantilly cream

Our House Made Bread Pudding

With ice cream and a great sauce. We change the flavor regularly

Southern Baked Caramel Pecan Pie

We feature this pie from Atlanta's Southern Baked Pie Company. Served ala mode

Beverage Options

Open bar \$35 per person per hour includes house wine, cocktails, draft beer

Premium open bar \$45 per person per hour includes call cocktails, sommelier selected wine, draft beer

Non alcoholic beverages \$2.75 per soft drink Coke, Diet Coke, Sprite, Ginger Ale

“gf” indicates a gluten-free item or an item easily served gluten free.

Please note: food is prepared

in a kitchen with gluten items present. “v” indicates a vegetarian-friendly item.

**these items may be served undercooked. Eating raw or undercooked meat and fish can increase your risk of foodborne illness*