

## STARTERS

WHITE BEAN SOUP WITH JAMÓN SERRANO Δ  
CARAMELIZED SHALLOTS, HAM HOCK AND BLACK  
PEPPER 9

CARIBBEAN STYLE CHICKEN DRUMMETS Δ  
ROMAINE SPEERS, QUINOA TABBOULEH,  
BASIL AÏOLI 11

GRILLED PIZZA  
MARSALA ONION MARMALADE, ASIAGO, FRESH THYME,  
SHAVED BLACK TRUFFLES IN OIL 13

TERRA CAESAR Δ  
WARM SAGE POLENTA “CROUTONS”, REGGIANO  
PARMESAN, ITALIAN ANCHOVY FILET 11

SWEET POTATO RAVIOLI  
CHOPPED MESCLUN – WALNUT – BLEU “GREMOLATTA”,  
SHERRY VINAIGRETTE 11

CARPACCIO OF AMISH BEEF  
TARRAGON COLESLAW, PUMPERNICKEL CROSTINI,  
KALAMATA OLIVE, CHIVE OIL 16

AHI TARTARE AND PICKLES Δ ∞  
PICKLED ONIONS, GARLIC, CUCUMBERS, BEETS  
AND JALAPENOS WITH YUZU – PEAR COULIS 15

SPROUTED QUINOA LETTUCE CUPS  
AVOCADO, TOMATO VINAIGRETTE, BASIL AÏOLI 11

LOUISIANA BLUE CRAB CAKE ∞  
AVOCADO REMOULADE, CUCUMBER SALAD, BASIL 16

BAKED LITTLENECK CLAMS NORTH EAST COAST  
ANCI DI PEPPE PASTA, SPICY OLIVE TAPENADE, LEMON  
HERB BUTTER 12

CARAMELIZED SCALLOPS GEORGE’S BANK, NANTUCKET  
WILTED SPINACH, WARM BACON SHERRY VINAIGRETTE,  
TRUFFLE ONIONS 15

GORGONZOLA SOUFFLÉ  
CANDIED FRUITS, PORT AND HONEY SYRUP,  
CHOPPED PISTACHIO 15

HOUSE GREEN SALAD AND SPICED PECANS  
MAPLE VINAIGRETTE, SULTANA RAISINS,  
CRUMBLÉ BLEU 11

## MAIN COURSES

ROCKY MOUNTAIN RAINBOW TROUT SNAKE RIVER,  
IDAHO SWEET POTATO HASH, ASPARAGUS,  
CHIPOTLE AÏOLI 29

RACK OF LAMB COLORADO Δ  
QUINOA “TABBOULEH” SALAD, ANISE VEGETABLE  
PUREE, BAKED STUFFED ZUCCHINI 49

MAPLE AND MUSTARD PORK CHOP Δ  
POMMES ANNA, BRAISED CARROTS, GREEN  
PEPPERCORN - CIDER JUS 29

PEPPERED AMISH BEEF TENDERLOIN  
YUKON MASHED POTATOES, KALE, CABERNET  
REDUCTION, CRUMBLÉ BLEU 36

PAN ROASTED STRIPED BASS COLORADO  
HORSERADISH CRUST TOPPING, GARLIC SPINACH,  
SPICY POTATO – LEEK SOUP 29

SEARED AHI LINE - CAUGHT, ATLANTIC BIGEYE  
ASIAN CABBAGE AND EDAMAME STIR-FRY, SHIITAKE  
WONTONS, TAMARI VINAIGRETTE 36

LOCH DUART SALMON SCOTLAND  
CRISPY ARTICHOKE HEART LEAVES, SAUTÉED SPINACH,  
GRILLED LEEKS, MUSTARD CREAM 33

PAN ROASTED PETIT CHICKEN BREAST  
TRUFFLE SPAETZLE, ROASTED MIREPOIX, SPINACH  
PUREÉ, PORCINI MUSHROOM CREAM 31

PAPPARDELLE  
MUSHROOM MEDLEY, ONION AND SPINACH IN  
PARMESAN CONSOMMÉ 24

STUFFED PORTOBELLO Δ  
SMOKED TOMATO RATATOUILLE, ARTICHOKE HEARTS,  
MELTED BLEU, BALSAMIC REDUCTION 24

WOK FRIED BRUSSELS SPROUTS IN DASHI  
TAPIOCA DUMPLINGS, TOFU AND NUOC CHAM 22

## SIDES

CRISPY BAKED KALE 5  
STEAMED EDAMAME 7  
SIMPLE GREEN SALAD 9

DON’T FORGET TO PRE-ORDER OUR SIGNATURE  
CHOCOLATE MOLTEN DESSERT AND TO ALLOW 15 MIN.

# TERRA

B I S T R O

LOCATED IN THE  
VAIL MOUNTAIN RESORT & SPA,  
VAIL VILLAGE  
SERVING BREAKFAST FROM 7-10:30  
HAPPY HOUR FROM 5-6  
DINNER FROM 6-CLOSE  
NATURAL FOODS ARE YOUR BEST  
MEDICINE. WE USE ORGANIC AND  
NATURAL INGREDIENTS WHENEVER  
POSSIBLE.

476-6836

Help protect our environment with only \$1.50 per person!!  
Terra Bistro prevents tens of thousands of bottles from entering our  
landfill by refusing to sell bottled water. Purifying and bottling local  
water also eliminates the carbon impact once associated with the  
production and shipping of bottled water. Please help us continue our  
efforts to protect our environment by enjoying unlimited Natura water  
for only \$1.50 per person. Thank You!!

Bravo and Vail Valley Dance Festival Nights  
Serving cocktails and sharing plates until 11PM

Vail