



# 1911 Restaurant

PRIX FIXE \$32.95 THREE COURSE MENU



## SMALL PLATES

**TERRACE INN SIGNATURE SALAD 5/9** GF V

Spring Greens, Dried Cherries, Pears, Candied Pecans, Feta, Cherry Vinaigrette

**HEIRLOOM BEET SALAD 5/9** GF V

Mixed Greens, Chevre, Candied Walnuts, Orange-Shallot Vinaigrette, Citrus-Roasted Beets

**CAESAR SALAD 5/9** GF

Romaine, Shaved Parmesan, Caesar Dressing

## LARGE PLATES

**HARDWOOD-PLANKED WHITEFISH 26** GF

Parmesan, Whipped Garlic Mash, Broiled Roma Tomato stuffed with spinach-artichoke dip, Lemon Caper Aioli

**CHICKEN VALENTINO 24** GF

Pan-Seared, Roasted Red Peppers, Smoked Gouda, Spinach, White Wine Sauce on a bed of Whipped Garlic Mash & Veg Du jour

**BISTRO FILET 26** GF

Whipped Garlic Mash, Vegetable Du jour, Marsala Demi-Glace

**CARNIVAL SQUASH RAVIOLI 23** V VG

Roasted Poblano Peppers, Ricotta, Sage Brown Butter, Parmesan, Candied Walnuts

**CARAMEL APPLE PORK CHOP 26**

Potato Breading, Candied Apples, Sweet Potatoes, Candied Pecans

## DESSERTS

**VANILLA BEAN CRÈME BRULEE 5** GF

Turbinado Sugar Brittle, Seasonal Berries, Fresh Mint

**CHOCOLATE RASPBERRY LAVA CAKE 5**

Raspberry Coulis, Chantilly Cream

**PUMPKIN BREAD PUDDING 5**

Cinnamon Creme Anglaise, Chantilly Cream

*GF Denotes Gluten-free V Denotes Vegetarian  
VG Vegan*

*Menu Subject to Change*

*Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.*

*\*Please alert your server to dietary allergies.*

*Zak Ryan, Executive Chef  
Mo Rave and Patty Rasmussen, Proprietors*

