

Mountain Terrace

AT WOODSIDE

CLASSIC MENU

\$65.00/PER PERSON

(plus tax, service and staff)

HORS D'OEUVRES

(please select four)

COLD

Heirloom Tomato bocconcini, basil pesto (GF)

Watermelon Carpaccio melon, radish, cucumber, lemon oil, ricotta cheese, toasted garam masala, mint (GF)

Gazpacho grape, garlic, toasted almond, cucumber, yoghurt, dill (GF, V option)

Summer Gazpacho tomato, strawberry, almond (GF, V) *(June – October)*

Spring Roll lettuce, crispy vegetables, herbs, glass noodles, peanut or sweet and spicy sauce (GF, V)

Spanish Torta egg, onion, potato, roasted squash omelet, almond romesco (GF)

Raw Albacore tuna tartare, sesame scented, togarashi spice, in a crisp cone (DF)

Crab Salad nori cracker, avocado mousse

“Catch of the Day” Crudo raw local catch, citrus, radish, herbs (GF, DF)

Smoked Local Fish Pate sliced cucumber (GF)

Prawn cherry tomato, melon (GF, DF)

Mussels en Escabeche pickled cold mussel, in shell (GF, DF)

Raw Oyster on the half shell, seasonal garnish

Duck Breast Croustade toasted baguette or sope (GF), seasonal fruit mostarda (DF)

Thai Chicken Salad spiced chicken, shredded root vegetable salad, endive cup (GF, DF)

Beef or Lamb Tartare sirloin, caper mayo, shallot (GF)

STATIONARY

Cheese Board Assortment local artisanal bread, crackers

Assorted Charcuteries cornichon, olives, mustard, house pickled vegetables, local artisanal breads, crackers *(\$1 additional per person)*

Freshly Sliced Fruit Selection (GF, V) *(May – September)*

Roasted Almonds smoked paprika, rosemary (GF, DF)

Raw and Cooked Vegetables seasonal dip or hummus (GF)

HOT

Mac ‘n Cheese parmesan cup (GF option)

Seasonal Soup ask about seasonal options (GF, V option)

Local Bean Falafel cucumber, tzatziki (GF, V option)



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- Mushroom Flatbread** foraged mushrooms, mascarpone cheese, truffle oil
- Sautéed Padron Pepper** nasturtium vinegar (GF, DF) *(late July – August)*
- Chickpea Panisse** spicy beet, walnut, yogurt hummus (GF, DF option)
- Squash Latke** romesco, pesto or turmeric yogurt (GF option, DF option)
- Stuffed Squash Blossom** basil pesto, ricotta (GF, DF option)
- Greens Beignet** seasonal aioli (DF option)
- Crispy Brussels Sprout** bacon jam, apple gastrique or goat cheese (GF, DF option, V option)
- Petite Roll** lobster or crab salad, buttered brioche roll
- Clam Chowder Shooter** bacon, potato, cream in clam shell
- Prawn** bold spiced, charred (GF)
- Shrimp Corndog** horseradish mustard (GF option)
- Spicy Shrimp Popper** shrimp mousse, in halved-pickled jalapeño
- Dungeness Crab Cake** chili aioli
- Stuffed Squid** rice and chorizo stuffed squid, squid ink sauce (GF, DF)
- Pulled Pork Slider** barbecue pork, apple slaw, pickle, roll (DF)
- Lemongrass Meatball in Pho** beef and pork meatball, star anise-basil scented broth (GF)
- Lamb Flatbread** ground lamb, grilled cumin flatbread, yoghurt, onion, herbs (DF option)
- Bell Pepper Shishido** stuffed with sausage (August-October)
- Bacon Wrapped Date** goat cheese (GF)
- Chicken Wing Piri Piri** garlic, chile, lemon (GF, DF)
- Swedish Meatball** cream and dill sauce (GF)

SALADS

(please select one)

- Heirloom Tomato Caprese** tomatoes, basil, mozzarella (GF, V option); burrata upgrade (\$2 additional per person)
- Caesar** brioche croutons, parmesan frico, garlic-lemon dressing (GF option)
- Primavera Salad** butter lettuce, garden vegetables, sunflower seeds, herbs, spring garlic-chervil vinaigrette (GF, V)
- Baby Kale** golden raisin vinaigrette, frisee, poached egg, crisp chi-chi beans
- Roasted Beet and Seasonal Fruit** citrus-roasted beets, fruit, shaved fennel, avocado, peppery arugula (GF, V)
- Apple Salad** celery, radish, bitter greens, blue cheese, cabernet vinaigrette (GF)
- Spinach** strawberry, almonds, goat cheese, aged sherry vinaigrette (GF, V option) *(June – December)*
- Delicata Squash** roasted peppers, bitter greens, burrata, pomegranate vinaigrette (GF, DF option) *(fall only, \$2 additional per person)*
- Grilled Summer Fruits** spicy greens, almonds, honey ricotta (GF)
- Summer Fruits and Heirloom Tomatoes** burrata, arugula, lemon vinaigrette (GF, DF option) *(\$2 additional per person)*
- Greek Salad** cucumber, cherry tomatoes, feta, castelvetrano olives, romaine, red onion, red wine-oregano vinaigrette (GF, DF option)
- Roasted Carrots** arugula, pickled beets, dukkah, citrus, walnuts



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ENTRÉES

(please select two for buffet or two plus one vegetarian for plated dining)

SEAFOOD

Our seafood menu is based on availability throughout the year. Pricing may fluctuate with the market. If your selection becomes unavailable or cost prohibitive, we will offer a substitution prior to your event.

Petrale Sole vegetable mirepoix, brown butter, capers (GF)

Halibut Italian salsa verde, breadcrumbs (GF option, DF)

Cooked Halibut ceviche style, cherry tomato, cucumber, pepper, cilantro, citrus

Salmon lemon vinaigrette or sauce vierge, on a bed of kale (GF, DF)

Dorado tortilla crusted, roasted chiles, smoked tomatillo sauce, lime (GF)

POULTRY

Coq au Vin red wine braised chicken thigh, sautéed mushroom, shallot, bacon (GF)

Grilled Liberty Duck Breast blood orange, fruit marmelade (GF)

Duck Leg slow braised, seasonal fruit chutney filled pepper, tomatillo relish (GF)

Chicken Marsala chicken breast, mushroom, sweet marsala wine sauce (GF)

Chicken Piri Piri vinegar and chile marinated grilled chicken (GF, DF)

MEATS

Porchetta garlic, herb, broccoli-white bean compote (GF, DF)

Tri Tip sea salt-crusted and roasted, salsa of hardboiled egg, herb sauce, peppery arugula or chimichurri sauce (GF)

Lamb Rack mustard crust, olive-artichoke tapenade (GF, DF) *(\$6 additional per person)*

Braised Brisket caramelized onion compote, red wine au jus (GF, DF)

Prime Rib salt, pepper, slow roasted, with horseradish cream (GF, DF option) *(market price)*

Flatiron Steak romesco sauce (G, DF)

Pork Tenderloin mole sauce (GF, DF)

VEGETARIAN

Vegetarian Paella "soyrizo" sausage, bell pepper, artichoke, peas, saffron rice (GF, V)

Ricotta Ravioli nasturtium beurre blanc fondue, roasted squash

Cornmeal Crusted Tofu pumpkin seed mole (GF, V)

Thai Curry rice, vegetables, coconut curry broth (GF)

Cavatelli al Pomodoro marinara, basil, seasonal vegetables, parmesan cheese (GF option, V option)

Vegetable Lasagne open faced, seasonal vegetables, ricotta (GF)

Eggplant Picatta grilled eggplant, caper lemon butter sauce (GF, DF option)

Stuffed Winter Squash barley, foraged mushroom, leek, brussels sprout (GF option, DF) *(winter months only)*



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Polenta polenta square, roasted vegetables, pesto sauce (GF, DF)

Roasted Hen of the Woods Mushrooms roasted vegetable, celery root puree, herb sauce (GF, DF)

Pierogi potato, braised artichoke broth, fava beans (DF)

ACCOMPANIMENTS

(please select one starch and one vegetable)

STARCHES

Organic Barley and Quinoa Salad arugula, roasted vegetable, lemon herb vinaigrette (V)

Onion and Chard Panade baked bread casserole, onion, garlic, gruyère cheese, chard

Mashed Potato creamy mashed potato, brown butter (GF)

Crushed Potato crème fraîche, scallion (GF)

VEGETABLES

Succotash corn, beans, pepper, tomato (GF, V)

Braised Peas with Pancetta sweet spring peas, carrots slow cooked with pancetta, spring onion (GF)

Ratatouille provençal vegetables, tomato, herbs (GF, V)

Caponata eggplant, sweet pepper, tomato, caper, pine nut, mint (GF, DF)

Bean Salad pole beans, legumes, zesty herb vinaigrette (GF)

Roasted Carrots grill charred, olive oil, sea salt, rosemary (GF, DF)

Stuffed Tomato garden vegetables, farro (GF option, DF)

Grilled Asparagus lemon vinaigrette (GF, DF) *(spring)*

Roasted Root Vegetables mélange roasted vegetables (GF)

INCLUDED

Freshly Baked Local Artisan Rolls served with sweet cream butter

Freshly Brewed Dark Roast Coffee and Tea Selection presented in elegant silver urns

