

# Tierra Sur



Private Dinner Parties  
VIP Room

Three courses including bread and extra virgin olive oil  
Beverage service not included (bottled water, soda, or coffee)

***Appetizers (Choose one)***

Mesclun salad with garlic crostini and balsamic vinaigrette

Caesar Salad - hearts of romaine with lemon, garlic and anchovy dressing

Seasonal soup du jour

***Entrées (Choose two)***

Marjoram and savory roasted chicken with wild mushrooms, roasted baby carrots and turnips

Pan-roasted wild Pacific king salmon with roasted zucchini and tomatoes and basil pesto

Pan-roasted wild bass with basil, corn, white beans and tomatillo succotash (or seasonal white fish)

Seared duck breast with confit of duck leg and brandied summer cherry sauce

Pomegranate-marinated grilled lamb with sautéed broccoli rabe and chickpea fries

Wood grilled rib-eye steak with  
roasted Rosemary Fingerling potatoes and red wine sauce

***Dessert (choose one)***

Semifredo

Chocolate cake

Assorted sorbets

Carmel pot de creme

NOTE: Due to the seasonality of our menu, the accompaniments to the menu items are subject to change. Fish Choices are subject to change due to availability.