

*Tierra Sur*



## Two or Three Course Lunch

**Note:** All accompaniments and fish selections are subject to change due to the seasonality of our menu. The dishes listed below are examples of items we have served on previous party menus. This list is not limited to solely what is printed here and the Chef may offer other alternatives based on his current menus in the restaurant.

### *Appetizer* (Select 1)

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

Mesclun, baby greens salad with beets with balsamic vinaigrette

Soup du jour

### *Entrées* (Select 2 options)

Herb marinated chicken breast

Confit of duck leg with frisee salad, duck liver pâté and Zinfandel wine vinaigrette

Pan seared Hawaiian Ono with hazelnut picada sauce, marinated shitake mushrooms and sea beans

Wild Pacific King salmon with seasonal accompaniment

Chipotle chili marinated skirt steak with sweet potato tortilla and salsa verde

Aged 8 oz. rib eye steak with Merlot peppercorn sauce

### *Dessert* (Select 1)

*Gâteau d' Ariel*, flourless chocolate cake

Assorted sorbets

Caramel Pot de Crème