

TERRACOTTA

wine bistro

Fall Prix-Fixe Menu

Soup Inspiration or Casa Salad

ENTRÉE

Chicken Normande Pot Pie

Chunky Chicken, Sautéed Apples and Cremini Mushrooms In Creamy Calvados Brandy Sauce
Topped with Flaky Pie Crust

\$23

Maple Leaf Farms Roasted Duck Leg

Succulent Golden Brown Duck with Dark Cherry and Tarragon Gastrique Sweet Potato Orzo ~
Brussels Sprouts

\$26(+\$4 Supplement to Prix-Fixe)

Roasted Sweet Potato Medallions

Brushed with Balsamic Glaze ~ Creamed Fresh Spinach and Cremini Mushrooms ~ Crispy Onion
Strings

\$21

Pork Schnitzel

Duroc Pork Cutlet Dipped in Panko ~ Capers, Lemon & Overnight Tomatoes Red Cabbage with
Apples ~ Roasted Yukon Gold Potatoes

\$23

DESSERT

Warm Apple Tart

Apples Baked in a Flaky Pastry ~ Drizzled with Caramel and Chopped Walnuts
Add a Scoop of Cinnamon Brown Sugar Ice Cream +\$2

\$8

Olive Oil Carrot Cake

Carrots, Pineapple and Raisins with Cream Cheese Frosting
+Add a Scoop of Caramel Ice Cream \$2.00

\$8

\$32 for three courses