

Tierra Sur



Appetizers

Endive salad with roasted pear, persimmons, watercress drizzled with walnut vinaigrette 15

Mesclun, mixed baby greens salad with candied walnuts, pickled fig, Asian pears tossed with balsamic vinaigrette 9

Hearts of romaine salad with lemon, garlic and anchovy dressing and marinated anchovy filets 10

Chorizo lamb sausage on *piadina* flat bread with black olives, watercress, cherry tomato salad and zahtar dressing 14

Butternut squash ravioli with venison ragù topped with sage and rosemary 22

Lamb ribs 22

House smoked apple sauce, cider gastrique, topped with arugula, red cabbage, fennel and mint salad

Braised veal schnitzel 22

Frisee salad topped with herbs, red wine cranberry's, mustard and white wine

Soup du Jour 10

Entrées

Halibut, roasted eggplant pepper jam, chickpeas and spaghetti squash 38

Pan seared duck breast and confit duck leg with sautéed greens, corn fritters and grilled peach-pepper sauce 44

From our wood burning grill

Salmon with a cauliflower potato tortilla Espanola, champagne leeks, mille erbe and saffron aioli 36

Organic chicken with butternut squash fried risotto cakes, grilled rapini and a mushroom sauce 35

Lamb chop with sautéed spinach, vegetable ratatouille and tomato ragù 56

Rib eye, grilled grape sauce and shoe string potatoes tossed with arugula and radicchio 54

Rib eye for 2 – 32 oz Bone-in rib eye 85

Wine Tasting Menu 70

Endive salad with roasted pear, persimmons, watercress drizzled with walnut vinaigrette
Baron Herzog Chenin Blanc Clarksburg 2010



Salmon with a cauliflower potato tortilla espanola, champagne leeks, mille erbe and saffron
Herzog Wine Cellars Special Reserve Chardonnay Russian River Valley 2009

Or

Wood grilled organic chicken with butternut squash fried risotto cakes, grilled rapini and a mushroom sauce

Herzog Wine Cellars Limited Edition Prince Vineyard Petit Sirab



Chocolate Gateau, flourless chocolate cake

Herzog Wine Cellars Late Harvest Lodi Zinfandel 2008

Sorry no substitutions

Water & Soda

Hildon Sparkling & Still Waters 750 ml 6
Cola & Diet Cola 2.5
Sprite 2.5

Beer

Ventura Surfs Mondo's Cream Ale 11
Ventura Surfs County Line Rye Pale Ale 12
Ventura Surfs Black IPA 12
Ventura Surfs Piers Porter 11
Island Brewing Avocado Honey Ale 12
Island Brewing Island Pale Ale 11
Island Brewing Weiss 10
Island Brewing Jubile 11

Tierra Sur continually strives to bring the best produce and ingredients to its customers by buying from local, small family farms. Our philosophy encourages us to support non-profit organizations that work to build a movement of rural and urban people to foster family-scale agriculture that cares for the land, sustains local economies and promotes social justice. **A 20% gratuity will be added to parties of five or more. There is a \$10 share fee for patrons splitting an entrée.**

