

TERRACE

BY MIX MIX

LABOR DAY 3 COURSE MENU

\$30

FIRST COURSE

SEASONAL VEGAN SOUP – PLEASE ASK YOUR SERVER FOR TODAY’S PREPARATION

ALBACORE TOSTADA – SRIRACHA AIOLI, JAPANESE DRESSING, CILANTRO, AVOCADO

AVOCADO TOAST – CUCUMBER, MARINATED ONION, CHILI GARLIC OIL

GOAT CHEESE TOAST – SEASONAL FRUIT, CANDIED PECANS, SABA, HERBS

PROSCIUTTO TOAST – BURATTA, BASIL OIL

CAPRESE SALAD – TOMATOES, BURATTA, BASIL, SABA, BASIL OLIVE OIL

GREEN SALAD – AVOCADO, RADISH, CUCUMBER, TOMATOES, PEANUTS, CRISPY SHALLOTS, CALAMANSI DRESSING

SHRIMP LUMPIA – MINT, CILANTRO, VEGETABLES, ROASTED JAPAPENO LIME AIOLI

MAIN COURSE

MARGHERITA PIZZA – BIANCO TOMATO SAUCE, MOZZARELLA, BASIL, OLIVE OIL

PEPPERONI PIZZA – BIANCO TOMATO SAUCE, MOZZARELLA, OLIVE OIL

PASTA BOLOGNESE – PENNE, BEEF AND PORK RAGU, BASIL, PARMESAN-PECORINO

CHICKEN CAESAR GEM SALAD – ROASTED CHICKEN BREAST, HOUSE PARMESAN DRESSING, CROUTONS

MARKET FISH – CORN AND MUSHROOM RISOTTO

SHRIMP ARRABBIATA – RIGATONI, SAUTÉED SHRIMP, SPICY TOMATO SAUCE, BASIL

BONE MARROW PIZZA – CARAMELIZED ONIONS, MOZZARELLA, CRÈME FRAICHE, PEPPERCORN SAUCE

FILIPINO BRUNCH – PORK CHEEK ADOBO, SWEET LONGANISA SAUSAGE, GARLIC FRIED RICE, FRIED EGG, CRISPY SHALLOTS, CHIMICHURRI

LOCO MOCO – WAGYU BEEF BURGERS, FRIED EGG, FURIKAKE, GARLIC FRIED RICE, ADOBO MUSHROOM GRAVY

8 OZ HANGAR STEAK – CRISPY POTATO MILLE FEUILLE, CRISPY SHALLOTS, PEPPERCORN SAUCE
(ADD \$15)

DESSERTS

ICE CREAM

OR

SORBET

MENU IS SUBJECT TO CHANGE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS