

## Terrace 5 winter tasting menu

select two savory items & dessert for \$27 per person

### Savory

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#### **lentil soup 10**

*stewed lentils with roasted portabella mushrooms*

#### **organic deviled eggs 15**

*American black caviar, pickled red onions, herb crème fraiche*

#### **chickpea salad 11**

*mixed greens, black olives, feta cheese, arugula, preserved lemon vinaigrette*

#### **chicken and vermicelli noodle salad 14**

*grapefruit, avocado, peanuts, cilantro, Thai chili vinaigrette*

#### **lobster and shrimp salad 19**

*shaved radishes with fennel on parmesan scone*

#### **poached pear and butternut squash salad 15**

*crispy pancetta, greens, thyme vinaigrette*

### Sweet

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#### **caramelized apple crisp 8**

*fromage blanc sorbet*

#### **pistachio crusted goat cheese cheesecake 8**

*orange & grapefruit, pistachios, vanilla, caramel sauce*

#### **chocolate tart 9**

*chocolate, caramel, sea salt, vanilla ice cream*

#### **fresh berries 8**

*vanilla crème fraîche, vanilla balsamic glaze*

#### **selection of ice creams or sorbets 8**

*ice creams: vanilla, coffee, and pistachio*

*sorbets: raspberry and fromage blanc*

#### **MoMA sundae 11**

*raspberry & fromage blanc sorbets, cheesecake, fresh berries, vanilla sauce*

#### **coffee caramel sundae 11**

*coffee & vanilla ice cream, pecan sponge cake, caramelized pecan crumble, whipped cream*

#### **pistachio sundae 11**

*pistachio & vanilla ice cream, vanilla biscuit, caramel sauce, whipped cream*

### Sides

selection of three cheeses 12 or five cheeses 17  
ricotta cheese and thyme with assorted flat bread 7  
marinated olives 7 roasted almonds 5

To protect the great masterpieces surrounding Terrace 5, there is no cooking with open flame. All menu items except soup are served chilled.

Executive Chef Lynn Bound

TERRACE 5

## Beer

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### American craft brew

Victory, *Prima Pils*, Downingtown, PA 8  
Blue Point Brewing Co, Toasted Lager, Long Island, NY 8  
Dogfish Head, *60 Minute IPA*, Milton, DE 9  
Rogue, Chocolate Stout 22oz, Newport, OR 11  
Smuttynose *Baltic Porter*, 22oz, Portsmouth, NH 11

### Mainstream brew

Amstel Light, Amsterdam, Holland 7  
Heineken, Amsterdam, Holland 7  
Non-Alcoholic Einbecker 6

## Wine

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### white half bottles

Chardonnay, *La Ferme Martin*, Wölffer Estate, 2007 24  
Chablis 1er cru, *Cote de Lechet*, Bernard Defaix, 2006 32

### red half bottles

Zinfandel, *Seghesio*, Sonoma County, 2007 35  
Barbera d'Asti, *Camp du Rouss*, Coppo, 2005 40

### sparkling wine

Blanc de Noir, Brut, Gruet, Albuquerque, New Mexico 12/48

### white wine

Riesling Kabinett, *Dr. L*, Loosen Bros, Mosel, Germany, 2008 8/32  
Sauvignon Blanc, *Coopers Creek*, Marlborough, New Zealand, 2008 11/44  
Chenin Blanc/Viognier, *Pine Ridge*, California, 2008 10/40  
Chardonnay, *Paragon*, Edna Valley, California, 2008 12/48

### red wine

Pinot Noir, *Wyatt*, California, 2008 11/44  
Malbec, *Terrazas*, Argentina, 2006 9/36  
Shiraz, *Luchador*, South Australia 2007 11/44  
Rioja, *Vega Crianza*, Spain, 2006 10/40

## Beverages

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bottled water small 3 large 6 (*your choice of Fiji still or Saratoga sparkling*)  
juices 4 (*orange, grapefruit, tomato, pineapple, cranberry*)  
soft drinks 4 (*coke, diet coke, sprite, ginger ale*)  
lemonade, root beer or ginger beer 5  
unsweetened iced tea 3  
sparkling cider 6/24

## Liquid dessert

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milk or dark hot chocolate 6 *with* whipped cream 6.50 *with* home made marshmallows 7  
root beer float Boylan root beer & home made vanilla ice cream 8  
the drunken affogato vanilla ice cream with Bailey's & Kahlua 11

## Coffee & Hot Tea

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### La Colombe Coffee, Philadelphia, PA

MoMA blend American brew 3.  
cappuccino 4.75  
latte 4.75  
espresso 4  
macchiato 4.25

### Mighty Leaf loose bagged tea 5

ginger twist, chamomile citrus,  
marrakesh mint green,  
organic darjeeling, organic earl grey,  
organic english breakfast

Wine Tasting Flights - three 2 oz tastes  
white wine choose any three wines by the glass 15  
red wine choose any three wines by the glass 17

*Terrace 5 adds a 15% Service Charge to each check for delivery of your food & beverage.  
100% of that charge goes to the Terrace 5 service team.*