

TERRA

THE STORY \$150

Crafted By The Hands Of

Our Chefs:

Jeanclaude Werleman
Moises Ramirez
Zachary Solomon
Dylan Cardona
Jazmin Briones
Ariana Alzamora
Giovany Leon
Christopher Webb

BRIOCHE PULL APART

miso honey butter

HAMACHI CRUDO

compressed radish | basil tomato consommé | citrus umami granita

COAL KISSED WARM SCALLOP TARTLET

Shitake ginger sofrito | xo hollandse

BEEF TARTAR CANNELLONI

egg gribiche | confit egg yolk jam

ARUBAN KABOCHA PUMPKIN AGNOLOTTI

local charred maitake | orange marmalade | hazelnut pinenut dukkah | umami foam

INTERMEZZO

LEMONGRASS CYLINDER

housemade yogurt | basil

BINCHOTAN CHARRED LOCAL CATCH

celery root & carrot stew | marinated tomato | local greens | kombu citrus “fish tea”

WESTHOLME RANCH WAGYU STRIPLOIN

crispy potato rosti | house made gnocchi | pomme puree

mushroom duxelles | all spice jus

GRAND FINALE

PIÑA COLADA

coconut mousse | coal roasted pineapple | mango
mint ice cream | ginger

WINE PAIRING EXPERIENCE \$95

- **A to Z Riesling Oregon, USA, 2022**
- **Piemonte Barbera Freisa, Piedmont, Italy, 2022**
- **Gerard Bertrand Arte de Vivier Rouge, France, 2021**
- **Joel Gott 815 Cabernet Sauvignon, California, USA, 2022**
- **Taittinger Demi-Sec, Reims, France**

“Terra was born from the soul of Aruba – from the rhythm of its waves, the warmth of its sun, and the stories carried on its breeze. Dreamed into life by Chef Jeremy Ford, Jeanclaude Werleman & Moises Ramirez, it is not just a restaurant, but a living tribute to the island’s spirit. Every detail is a reflection of this land – a harmony between earth and culture, past and present.”

“At Terra, we invite you into a moment that lingers beyond the table: a memory shaped by beauty, by connection, and by the timeless heartbeat of Aruba itself.”

- *Jeremy Ford*

The Front Of House Ensemble:

Jessika Theysen
Taz Diaz
Yulitza Osorio
Darwin Games
Brian Wong
Luis Torres
Diego Villalobo
Juan Nicolini
Cesar Garcia
Arianna Boekhoudt
Mara Luna
Zaira Werleman

terra.
by Jeremy Ford

*Consuming raw or undercooked meats, poultry, shellfish and eggs may increase your risk of foodborne illness

**Chef kindly declines any menu substitutions