



# Valentine's Dinner with Live Music

February 14, 2019

Three-Course Dinner with optional Wine Pairing.  
Entrée price includes one appetizer and one dessert.

## APPETIZERS

*Southern California Beet,  
Kale and Bleu Cheese Salad* (VGT)

Marinated Red and Gold Beets, Pickled Asian Pear, Mineshaft Bleu Cheese, Candied Spiced Pecans, Shaved Kale, Lemon-Honey-White Balsamic Dressing and Raspberry Goat Cheese Beet Purée

*Roasted Tomato Soup*  
(VGT, GF - ASK FOR NO CROUTONS)

San Marzano Tomatoes, Sweet Basil and Ricotta Croutons

*Brandied Lobster Bisque* (GF)

Pernod and Saffron Crème Fraîche, White Truffle Oil

*Mushroom and Boursin Tart* (VGT)

California Forest Mushroom Ragout in Flaky Pastry Crust, Fire Roasted Red Pepper Coulis, Frisée and Red Oak Lettuce Salad

## ENTRÉE

*Citrus Salmon* (GF) | 45

Meyer Lemon and Preserved Orange Glazed Salmon with Late Harvest Red Pepper Coulis, Fennel-Orzo, Stew and Crispy Spinach

*Pair with: Banfi Pinot Grigio, San Angelo, Toscana, Italy* | 7

*Chicken "Under a Brick"* | 42

Roasted Airline Chicken Breast, Chardonnay Chicken Pan Jus, Israeli Couscous with Butter and Seasonal Squash and Arugula-Pickled Red Onion Salad

*Pair with: Sauvignon Vouvray, Loire Valley 2015* | 8

*Grilled Medallion of Choice Beef Ribeye* | 48

Bordelaise Sauce, Creamy Spinach and Globe Artichoke Gratin, Buttered Spaghetti Squash with Black Pepper

*Pair with: Greystone Merlot, Napa, 2017* | 7

*Roasted Scallops and Shrimp Gratin  
with Heirloom Tomatoes and Marinated Feta* | 46

Large Shrimp and Bay Scallops, Garlic and Fennel Confit, Fresh Herbs, San Marzano Tomatoes, Marinated Gratinéed Feta

*Pair with: Banfi Pinot Grigio, San Angelo, Toscana, Italy* | 7

*Pasta Inverno* (V, GF) | 40

Sautéed Artichokes, Pepperonata, Kohlrabi, Swiss Chard, San Marzano Tomatoes and Herbs tossed with Gluten-Free Penne in a White Wine-Garlic Sauce

*Pair with: Ferrari Carano Chardonnay, Sonoma, CA* | 7

## DESSERTS

*Strawberry Pomegranate  
and Rose Petal Mess* (GF, V)

*Baked Chocolate Ganache* (VGT, GF)

Spicy Hazelnuts, Orange Oil and Creme Fraiche Ice Cream

Desserts include Mignardises and Gourmet Coffee



Reservations: (619) 849-8205  
LaGranTerraza.com