

LOBSTER DINNER

Tuesday, December 13 · 6PM
\$85 Per Person · Optional Wine Pairing +\$40

HORS D'OEUVRES

Spicy Tuna Crispy Rice

Ponzu, Spicy Mayo and Scallion

Lobster Rangoon with Sweet and Sour Sauce

Potato and Brussel Sprout Tart **vgt**
with Truffle Emulsion

Ferrari Carano Pinot Grigio, Sonoma CA 2020



FIRST COURSE

Thai Mango Lobster Salad **gf**

Asparagus, Avocado, Mango and Lime Vinaigrette

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 2022



SECOND COURSE

Lobster Linguine Carbonara

with Toasted Ciabatta Garlic Toast

Simonnet-Febvre Chablis, France, 2018



THIRD COURSE

Surf and Turf

Garlic Butter Poached Lobster Tail with Filet Mignon

Horseradish Butter, Red Wine Demi-Glace,

Herb Polenta Cake and Haricot Verts

Treana Cabernet Sauvignon, Paso Robles, CA 2020



DESSERTS

Quark Souffle with Huckleberries and Basil Granita **vgt**

vgt · vegetarian | gf · gluten-free

RESERVATIONS: LAGRANTERRAZA.COM
TAX AND GRATUITY NOT INCLUDED. MENU SUBJECT TO CHANGE