

LUNCH | SAN DIEGO RESTAURANT WEEK

Two Courses for \$30: Includes Entrée,
Choice of Starter or Dessert, and a Soft Drink

STARTERS

CREAM OF GREEN PEA SOUP vgt

With Crème Fraîche

CRISPY GOAT CHEESE SALAD vgt

With Red Endive, Tender Greens, Pomegranate Seeds, Blueberries,
Orange Segments, Citrus Dressing, and Strawberry Purée

MARINATED STRAWBERRY SALAD vgt

With Strawberries, Arugula, Frisée, Cambozola Cheese, Poached
Apricots, and Mint Vinaigrette

ENTRÉES

STEAK FRITES gf

Grilled Hanger Steak with Truffle French Fries

MEDITERRANEAN CHICKEN

With Couscous, and Garlic Yogurt

ROASTED SALMON gf

With Rice Pilaf, Squash Medley, Blistered Green Beans,
and Sundried Tomato Sauce

SPRING GNOCCHI

With Carrots, Snap Peas, Asparagus, Radicchio,
Artichokes, Parmesan Cheese, and Lemon Sauce

PORTOBELLO WELLINGTON v

With Pomme Puree, Sautéed Greens, and Mushroom Au Jus

DESSERTS

COCONUT CHOCOLATE CAKE v, contains nuts

Dark Chocolate Cake, Coconut Sorbet, Toasted Almonds

POMEGRANATE BASIL PANNA COTTA vgt, gf

Pomegranate Gelée, and White Chocolate Cream

SMOKED CHOCOLATE PISTACHIO vgt, contains nuts

Milk Chocolate Mousse, Pistachio Ice Cream, and Pistachio Brittle

DESSERTS ARE MADE FRESH DAILY, IN-HOUSE.

Desserts may contain nuts and are produced in a facility that has nuts.
If you have any dietary questions please ask for the Manager.

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Go to Reservations:
LaGranTerraza.com

Information is subject to change.