

Valentine's Dinner

Entrée Price includes choice of a First Course, a Second Course and a Dessert
Three Optional Wine Pairings (+\$40)

FEBRUARY 13, 2026

Amuse-Bouche

TRUFFLE POTATO CROQUETTE
with Crème Fraîche, Caviar, Chives

First Course

CREAMY CORN SOUP **VGT**
Roasted Pepitas, Chili Oil

BLEU CHEESE SOUFFLE **VGT**
Red Endive, Frisée, Roasted Pears, Walnuts, Balsamic Dressing

POACHED ASPARAGUS SALAD **V**
Shaved Fennel, Pomegranate, Candied Kumquats, Citrus Dressing

Second Course

SURF AND TURF: FILET MIGNON WITH GRILLED PRAWNS **GF**.....\$85
with Melting Potatoes, Haricot Verts, Morel Sauce

HERB CRUSTED CHILEAN SEA BASS.....\$65
with Lemon Couscous, Escabeche Slaw, Carrot Beurre Blanc

SHORT RIB RAVIOLI.....\$55
with Cipollini Onions, Snap Peas, Asparagus, Parmesan Cream

PORTOBELLO WELLINGTON **V**.....\$45
with Pomme Purée, Sauteed Greens, Mushroom Jus

Dessert

SMOKED LOVE LETTER **GF, VGT**
Blackberry, Chocolate Flourless Cake, Coconut Sorbet

CUPID'S CREAM CAKE **V**
Vanilla Buttercream, Strawberry Purée, Victoria Sponge Cake, Raspberries

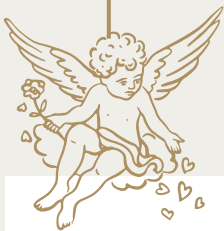
ADD ONS

CHARCUTERIE BOARD (Serves 2).....\$15.50
Salami, Prosciutto, Capicola, Bleu Cheese, Humboldt Fog,
Manchego, Dijon Mustard, Cornichons, and Mini Baguettes

CALAMARI.....\$15
with Spicy Tartar Sauce

V • VEGAN | VGT • VEGETARIAN | GF • GLUTEN-FREE

Menu subject to change.



UNIVERSITY OF SAN DIEGO
LA GRAN

TERRAZA
O'TOOLE'S
GRAND DINING
THE TERRACE

Reservations:
LaGranTerra.com