



# LOBSTER

## *Dinner*

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Thursday, December 5 • 6PM  
\$95 Per Person | *Optional Wine Pairings (4) +\$40*

### HORS D'OEUVRES

**Mushroom Tart**

**Lobster Salad Endive Cups**

**Lobster Mousse** in Edible Spoons



### FIRST COURSE

**Lobster Salad**

Truffle Potato Chips



### SECOND COURSE

**Lobster Ravioli**

Asparagus, Green Peas,  
Seafood Cream Sauce



### 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



### DESSERTS

**Quark Souffle**

Basil Panna Cotta and Berries

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**RESERVATIONS: [LAGRANTERRAZA.COM](http://LAGRANTERRAZA.COM)**  
TAX AND GRATUITY NOT INCLUDED. MENU SUBJECT TO CHANGE