



LJL Collection

The LJL artisanal Wine Collection highlights organically-farmed, biodynamic, estate grown wines from vineyards across Europe.

WINE DINNER

August 22, 2025 AT 6PM | \$75

RECEPTION

Lamb and Mint Pesto Lollipops gf
Quail Deviled Egg, Mushroom Dust vgt
Lobster Potato Petit Fours gf
Nadia Cotes, AOP Côtes de Provence



FIRST COURSE

Almond-crusted Boursin Cheese vgt
Frisee Salad, Marinated Strawberries,
Pomegranate Seeds and Crostini
2021 JauJau 1er Red



SECOND COURSE

Citrus Roasted Duroc Pork Chop gf
Papaya Mousse, Garlic Haricot Verts
Nadia Rose, AOP Côtes de Provence Saint-Victoire



THIRD COURSE

Duck Confit gf
Potato Mousseline, Glazed Baby Carrots,
and a Cherry Demi
Nadia Red, AOP Côtes de Provence Saint Victoire



DESSERT

Goat Cheesecake vgt
Burnt Honey Apricots, Honeycomb,
Cracker Crumb

Reservations:
LaGranTerraza.com

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vgt - vegetarian, gf - gluten-free
Menu subject to change.