

Fontanella Wine Dinner

October 23, 2026 | \$125 per person

HORS D'OEUVRES

Artichoke Croquette (vgt)
Smoked Trout, Rösti Potato (gf)
Wagyu Tartare

FIRST COURSE

Scallop and Mandarin Crudo (gf)
Guava Lime Marinade
2024 Chardonnay, Estate Reserve

SECOND COURSE

Coffee-Rubbed Short Ribs (gf)
Pommes Purée, Grilled Asparagus, Chocolate Sauce
2022 Mt. Veeder Cabernet Sauvignon

THIRD COURSE

Crispy Duck Confit (gf)
Fennel Salad, Warm Spiced Black Cherry Reduction
2022 Zinfandel

DESSERT

Flourless Chocolate Cake (gf)
Chocolate Ganache, Hazelnut Ganache,
Roasted Figs, Blood Orange Sorbet
Port Wine



Fontanella
FAMILY WINERY

RESERVATIONS: [LAGRANTERRAZA.COM](https://lagranterraza.com) | (619) 849-8205

Tax and gratuity not included. Menu subject to change.

gf - gluten-free / vgt - vegetarian