

WINE DINNER:

DAOU

SEPTEMBER 20, 2022 AT 6PM | \$75

RECEPTION

Daou Discovery Rosé, Paso Robles, CA 2021

FIRST COURSE

Roasted Multi-Colored Cauliflower V, GF

Pickled Apricots, Salsa Macha, Fried Chickpeas, Curry Leaf

Daou Discovery Chardonnay, Paso Robles, CA 2021

SECOND COURSE

Black Garlic Pork Belly GF

Kabocha Squash Puree with Wild Mushrooms and Mint Chimichurri

Daou Discovery Cabernet Sauvignon, Paso Robles, CA 2021

THIRD COURSE

Red Wine Marinated Hanger GF

Crispy Leeks, Blackberry Mostarda,

Braised Red Cabbage and Goat Cheese Creamy Polenta

Daou Pessimist Red Blend, Paso Robles, CA 2020

DESSERT

Abuelita Pot de Creme with Churros

V · VEGAN | GF · GLUTEN-FREE

UNIVERSITY OF SAN DIEGO

LA GRAN



TERRAZA

O'TOOLE'S
GRAND DINING
THE TERRACE

Reservations: [LaGranTerraza.com](https://www.LaGranTerraza.com) | (619) 849-8205

Menu subject to change. Restaurant is open to the public.