



Backstage Wines

WINE DINNER

October 13, 2023 AT 6PM | \$95

FIRST COURSE

Burrata Salad

Persimmon, Pear, Pomegranate,
Rosemary and Hazelnut
Backstage Sauvignon Blanc



SECOND COURSE

Salmon Pave gf

Vichyssoise Mousseline, Toadstool Mushroom,
Leek Ash, Leek Coin and Citron
Backstage Pinot Noir



THIRD COURSE

Lamb Saddle

Ragout of White Cannellini Beans, Mint Chimichurri,
Red Mustard Frill and Lamb Belly Bacon
Backstage Cabernet Sauvignon,
Backstage Vineyard - Oakville, Napa



DESSERT

Chocolate Ganache

Aged Parmesan and Brûlée Figs
Backstage Cabernet Sauvignon,
Green Room Vineyard - Howell Mountain Napa



Reservations:
LaGranTerraza.com

gf · gluten-free
Menu subject to change.