A Holiday
PRIME RIB BUFFET
WITH Live Carolers

December 9th · 5–9 pm · $75

SOUP AND SALAD

COCONUT CARROT AND GINGER SOUP *vgt*

FENNEL, APPLE AND RADISH SALAD *vgt · gf*
Cucumber Mint Vinaigrette

ROASTED SQUASH SALAD *v · gf*
Tender Greens, Cranberries, Pear, Orange Supreme, Dijon Maple Vinaigrette

ENTRÉES

PEPPERCORN CRUSTED PRIME RIB *gf*
Au Jus, Horseradish

HERB ROASTED SEA BASS *gf*
Tomato Basil Cream

CREAMY LEMON FETTUCCINE *vgt*
Ricotta, Peas, Pomegranate

CHICKEN MARSALA
Garlic, Mushrooms

SIDES

CRISPY ROASTED FINGERLING POTATOES *vgt · gf*
Parmesan, Lemon, Garlic

ROASTED CARROTS AND PARSNIPS *v · gf*

MOZZARELLA STUFFED TOMATOES
Herb Crusted, Balsamic

DESSERTS

SEASONAL FRUIT PLATTER *v · gf*
BISCOFF CRÈME BRÛLÉE *vgt*
SPICED PANNA COTTA *gf*
BREAD PUDDING *vgt*
CHOCOLATE MINT TART *vgt*
HOLIDAY COOKIES *vgt*
CHOCOLATE GANACHE YULE LOG *vgt*
WHITE CHOCOLATE RASPBERRY YULE LOG *vgt*

Tax and gratuity not included. Menu subject to change.
v · vegan | vgt · vegetarian | gf · gluten-free

UNIVERSITY OF SAN DIEGO
LA GRAN TERRAZA
O'TOOLE'S GRAND DINING THE TERRACE

Reservations:
LaGranTerraza.com