



Beer vs. Wine

DINNER

Featuring Societe Brewing Co.
and House of Smith

June 25, 2024 AT 6PM | \$85

FIRST COURSE

Hamachi Crudo

Pickled Mango, Thai Chili,
Guava Zu and Candied Quinoa

PUPIL IPA versus SIXTO Chardonnay "Uncovered"



SECOND COURSE

Chef's Garden Mushrooms

Cured Egg Yolk, Pancetta,
Paprika Oil, Linguini and Peppadew

The Harlot Blonde versus GOLDEN WEST Pinot Noir



THIRD COURSE

Spring Lamb gf

Baby Carrots, Pea Ragout, Artichoke and Cippolini

*The Last Resort Belgian White Ale versus
SUBSTANCE "Elemental" Cabernet Sauvignon*



DESSERT

Chocolate Peach Praline

Chocolate Gianduja Palet D'or,
Peach Ice Cream and Hazelnut Praline



Reservations:
LaGranTerraza.com

gf · gluten-free
Menu subject to change.