



Join us for a Spectacular Wine Dinner

DuMOL

Friday, February 24th 2012 ~ 6:30pm

\$145 per person *(plus tax & gratuity)*

Executive Chef: Arthur Perez ~ Speaker: Tom Pillsbury, DuMOL Winery

Starter

Lobster Tempura Skewer with a Spicy Citrus Chutney
Paired with: DuMOL Viognier Russian River Valley, 2010

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First Course

Baby Spinach Salad with Caramelized Onions, Maytag Blue Cheese & Strawberry Vinaigrette
Paired with: DuMOL Chardonnay, Russian River Valley, 2009

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Second Course

Pan Seared Chilean Sea Bass
on a Bed of Braised Root Vegetables drizzled with a Savory Balsamic Glaze
Paired with: DuMOL Pinot Noir, Russian River Valley, 2009

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Entrée

Wagyu Kobe Filet Medallions served with a Beef Veloute´ Sauce and
Garnished with an Escargot and accompanied with Mashed Potatoes
Paired with: DuMOL Syrah, Russian River Valley, 2009

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Dessert

Chocolate Truffle Duo
(Dark Chocolate & Milk Chocolate w/ Walnuts)
Paired with: Taylor Fladgate 10 year Port

~ Menu and Wine items are subject to change ~

Credit Card will be taken for Wine Dinner Reservations. 48-hour Cancellation Policy.

(949) 673-2100 ~ www.21oceanfront.com