



Join us for a Spectacular Wine Dinner

Heitz Cellar

Friday, March 23rd 2012 ~ 6:30pm

\$ 95 per person *(plus tax & gratuity)*

Executive Chef: Arthur Perez ~ Heitz Cellar: Daniel Vu

Starter

White Sturgeon Caviar Blini

Paired with: Heitz Cellar Sauvignon Blanc, Napa 2010

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First Course

Ahi Tuna Tartar on a Bed of Mixed Greens with Citrus Aioli

Paired with: Heitz Cellar Chardonnay, Napa 2009

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Second Course

Charred Filet Mignon served with Peruvian Potato Puree

Paired with: Heitz Cellar Cabernet Sauvignon "Trailside Vineyard", Napa 2006

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Entrée

Pan Seared Lamb Loin with Mint Demi Glaze on Pencil Asparagus

Paired with: Heitz Cellar "Martha's Vineyard", Napa 2006

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Dessert

Cheese and Dried Fruit Plate

Paired with: Heitz Inkgrade Port, Napa NV

~ 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