



# Umberto Rubelli

21 Oceanfront Restaurant

Location: 2100 West Oceanfront Newport Beach, CA

Reservations: 949.673.2100 Web: www.21oceanfront.com

**The Chef:** Italian-born Executive Chef Umberto Rubelli has always had a passion for food and wine—not to mention natural talent. He embraces the perfect combination of tradition and style. Rubelli attended Carlo Porta Culinary School in Milan, Italy. After graduating with top honors, he worked in Italy's finest restaurant. His extensive knowledge of food and wine pairing complements 21 Oceanfront's highest level of quality and its award-winning wine list and menu.

**The Restaurant:** The breathtaking ocean view provides the perfect backdrop for an extraordinary fine dining experience. Located just steps from the sand, the sexy and sophisticated atmosphere of 21 Oceanfront offers an unparalleled dinner environment. With three beautifully appointed dining rooms, 21 Oceanfront offers a flexible space in which to plan a romantic dinner for two, private parties, corporate functions or wine dinners. Known for their prime steaks and fresh seafood, the Zagat Survey praises the restaurant for having "what may be the best seafood in Orange County."



## Recipe:

### Salmon Wrapped Jumbo Prawns

Serves 2

#### Ingredients

- 6 Jumbo Prawns, cleaned and deveined
- 6 Thin Slices of Fresh Salmon
- 6 leaves Fresh Basil
- 1½ pounds of Spinach Leaves
- 2 tablespoons Pesto Sauce
- 4 tablespoons Roasted Red Bell Pepper Sauce
- 1 Garlic Clove
- Extra Virgin Olive Oil
- Kosher Salt
- Ground Black Pepper

#### Method/Serve

Wrap each shrimp with a basil leaf and thin slice of fresh salmon. Using a sauté pan, bring 2 oz. of olive oil to medium heat. Season the wrapped shrimp with salt and pepper and sauté for 2 minutes on each side. Place pan of wrapped shrimp in a preheated oven at 375° for approximately 8-10 minutes. Sauté cleaned spinach leaves with a tablespoon of olive oil and whole garlic clove until done. Strain cooked spinach and divide in the center of two plates. Rest cooked shrimp on the bed of spinach and drizzle with pesto and roasted pepper sauce. Pair with a nice Sauvignon Blanc and enjoy!