



Join us for an Amazing Wine Dinner Featuring

Cakebread Cellars



Tuesday, June 12th 2018 ~ 6:30pm

\$145 per person *(tax and gratuity excluded)*

Amuse Bouche

Peruvian Parmesan Scallop, Rock Sea Salt, Lime

Paired with: Sauvignon Blanc, Napa Valley 2017

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First Course

Summer Prawn Salad

Granny Smith Apples, Green Grapes, Frisee, Honey

Paired with: Chardonnay, Napa Valley 2016

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Second Course

Pan Seared Skuna Bay Salmon

Salsify Puree, Sautéed Leeks & Red Cabbage, Citrus Butter Sauce

Paired with: Pinot Noir, Anderson Valley 2016

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Entrée

Herb Grilled Filet Mignon

Roasted Fingerling Potatoes, Wild Mushrooms, Brussel Sprout Leaves, Chimichurri Sauce

Paired with: Cabernet Sauvignon, Napa Valley 2015

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Dessert

Deconstructed Lemon Meringue Pie

Graham Cracker Crumble, Berries, Homemade Pisco Sour

Speaker: Justin Wilson ~ Executive Chef: Jorge Munares

(949) 673-2100 ~ 21oceanfront.com

Credit Card will be taken for all reservations, 72-hour cancellation policy