



Join us for an Amazing Wine Dinner Featuring

DAOU
VINEYARDS & WINERY

Tuesday, September 11th 2018 ~ 6:30pm

\$139 per person *(tax and gratuity excluded)*

Amuse Bouche

Beet Tartar

Golden California Beets, Chevre Goat Cheese Snow, Mustard Emulsion, Roasted Pine Nuts

Paired with: Rose, Paso Robles 2017

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First Course

Thai Snapper Ceviche

Soaked in Leche de Tigre, Pickled Shallots, Cucumber Flower, Plantain Crumble, Shaved Fresno Chili

Paired with: Chardonnay, Paso Robles 2017

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Second Course

Rose 'Mary's' Chicken

Pan Roasted Airline Chicken Breast, Faro Confit Garlic Risotto,

Pine Nuts, Fried Pickled Shallot Salad, Rosemary Jus

Paired with: The Pessimist, Paso Robles 2017

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Entrée

Petite New York Steak and Scallop

Potato Crusted Hokkaido Scallop, Blackberry Cabernet Demi, Pea Tendrils, Roasted Cipollini Onions

Paired with: Soul of the Lion, Cabernet Sauvignon, Paso Robles 2015

& Cabernet Sauvignon Reserve, Paso Robles 2016

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Dessert

Bourbon Milk and Cookies

Speaker: Josh Lavis ~ Executive Chef: Jesus Mendoza

(949) 673-2100 ~ 21oceanfront.com

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