



Join us for an Amazing Champagne Dinner Featuring

Dom Pérignon

Tuesday, November 6th 2018 ~ 6:30pm

\$325 per person (*\$415 tax and gratuity INCLUDED*)

First Course

Asparagus Soup

Tarragon, Crème Fraiche, Hazelnuts, Artisan Royal Caviar

Paired with: Moët & Chandon Brut Imperial

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Second Course

Uni Toast

Butter Fried Brioche, Yuzu Seaweed Aioli, Olive Oil Powder, Candied Orange

Paired with: Dom Perignon Vintage 2006

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Third Course

Oxtail Ravioli

Housemade Ravioli, Slow Braised Oxtail, Fried Artichoke Hearts,

Sage Scented Milk Foam, Artisan Royal Caviar, Herb Oil

Paired with: Dom Perignon P2 2000

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Fourth Course

Wagyu Surf and Turf

Seared A5 Japanese Wagyu New York Steak Basted in Foie Gras Butter,
Sautéed Argentinian Prawns, Celery Root Puree, Butter Poached Curry Asparagus

Paired with: Dom Perignon Rose 2005

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Fifth Course

Buttermilk Vanilla Bean Bundt Cake

Pumpkin Ice Cream, Salted Caramel Sauce

Paired with: Hennessy Brandy Alexander

Dom Perignon US Brand Ambassador: Diego Meraviglia

Executive Chef: Jesus Mendoza

(949) 673-2100 ~ 21oceanfront.com

Credit Card will be taken and charged for all reservations, ALL SALES ARE FINAL