



Join us for an Amazing Wine Dinner Featuring



Tuesday, August 7th 2018 ~ 6:30pm

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

Amuse Bouche

Asian Prawn Primavera Roll, Passion Soy Sauce

Paired with: Nickel & Nickel "Stiling" Chardonnay Russian River 2014

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First Course

Seared Scallop, Mango, Radicchio, Salmon Caviar, Pineapple Vinaigrette, Hazelnut Crumble

Paired with: Far Niente Estate Bottled Chardonnay Napa 2016

Second Course

Saffron Cognac Risotto, Clams, Shrimp, New Zealand Mussel

Paired with: EnRoute by Far Niente Pinot Noir Russian River Valley 2015

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Entrée

Herb Charred Rib Eye, Purple Potatoes, Huancaína Sauce

Paired with: Bella Union by Far Niente Cabernet Sauvignon Napa 2015

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Dessert

Profiterole Pistachio Ice Cream, Mint Sauce

Paired with: Dolce Napa 2012

Speaker: Mark Pighini ~ Executive Chef, Jorge Munares

(949) 673-2100 ~ 21oceanfront.com

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