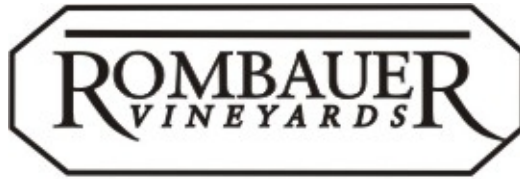




Join us for an Amazing Wine Dinner Featuring



Napa Valley

Tuesday, July 10<sup>th</sup> 2018 ~ 6:30pm

\$110 per person *(tax and gratuity excluded)*

Amuse Bouche

Kumi Oyster, Rock Sea Salt, Spinach, Parmesan

*Paired with: Folktale Rose NV*

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First Course

Octopus Sesame Crust Roll

Cream Cheese, Avocado, Olive Aioli

*Paired with: Sauvignon Blanc 2017*

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Second Course

Pan Seared Chilean Sea Bass

Fried Rice Noodles, Ginger, Soy Pineapple Sauce

*Paired with: Chardonnay 2016*

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Entrée

Grilled Rack of Lamb

Garbanzo Puree, Cilantro Truffle Oil, Blackberry Wine Sauce

*Paired with: Cabernet Sauvignon Diamond Selection 2014*

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Dessert

Housemade Dark Chocolate Truffles

Vanilla Bean Ice Cream

*Paired with: Zinfandel 2016*

Speaker: Mike Otto ~ Executive Chef: Jorge Munares

(949) 673-2100 ~ [www.21oceanfront.com](http://www.21oceanfront.com)

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