



Join us for an Amazing Wine Dinner Featuring



Tuesday, October 9th 2018 ~ 6:30pm

\$115 per person *(tax and gratuity excluded)*

First Course

Fat Baby Oyster

Sparkling Honeydew Melon Broth, Smoked Poblano Pico

Paired with: Nicoletta Rose of Pinot Noir, Napa Valley 2016

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Second Course

Grilled Peach Caprese Salad

Burrata Cheese, Basil, Apricot Balsamic, Arugula, Almond Crouton

Paired with: Reserve Chardonnay, Napa Valley 2015

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Third Course

Pacifico Striped Bass

Pan Seared Bass, Braised Japanese Eggplant, Pine Nuts, Hazelnut Beurre Blanc

Paired with: Sweetwater Cabernet Sauvignon, Napa Valley 2015

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Fourth Course

Hudson Valley Duck Breast

Roasted Rainbow Carrots, Smoked Cauliflower Puree, Blackberry Pan Sauce

Paired with: Stagecoach Cabernet Sauvignon, Napa Valley 2015

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Fifth Course

Flourless Chocolate Torte

Meringue Crumble, Strawberry Cherry Confit, California Mission Fig

Paired with: Charisma Pinot Noir, Russian River 2015

Speaker: Tom Conte ~ Executive Chef: Jesus Mendoza

(949) 673-2100 ~ 21oceanfront.com

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