



Wine Dinner Featuring

CHATEAU MONTELENA
WINERY



January 29, 2019 ~ 6:30pm

\$139 *(excludes tax and gratuity)*

Amuse Bouche

Dungeness Crab Fritter
Zesty Corn Relish, Red Pepper Coulis
Paired with: Chardonnay 2014

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First Course

Roasted Karabuta Pork Belly
Kabocha Squash, Pomegranate Reduction, Kale Chips
Paired with: Estate Zinfandel 2014

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Second Course

Duck Confit Flatbread
Charred Poblano Sauce, Manchego Cheese, Pumpkin Seeds, Radish, Purple Watercress
Paired with: Cabernet Sauvignon 2015

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Entrée

Braised Short Rib
Parsnip Puree, Roasted Pearl Onions, Thumbelina Carrots
Paired with: Estate Cabernet Sauvignon 2014

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Dessert

Hibiscus Pana Cotta
Almond Cookie Crumble, Charred Pineapple, Blueberry Gel, Candied Hibiscus
Paired with: Potter Valley Riesling 2017

Speaker: George Blanckensee ~ Executive Chef: Jesus Mendoza

(949)673-2100 ~ 21oceanfront.com

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