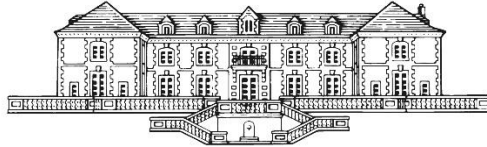




## Wine Dinner Featuring



## DOMAINE CARNEROS®

July 9, 2019 at 6:30pm ~ \$125 *(excludes tax and gratuity)*

### First Course

Carpaccio Di Polpo

Marinated Octopus, Pickled Peach, Dilled Potato, Preserved Meyer Lemon

*Paired with: Brut Rose NV*

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### Second Course

Pan Fried New Zealand Sea Bream

Green Tea Soba Noodle, Miso Mushroom Broth, Thai Basil, Fresno Chili

*Paired with: 2015 Sparkling Brut*

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### Third Course

Australian Waygu New York Steak

Porcini Dusted, Smoked Tea Leaf Demi-Glace, Okinawan Potato Purée, Grilled Ramps, Onion Blossoms

*Paired with: 2016 Pinot Noir*

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### Entrée

Seared Jumbo Scallop

Soy Butter, Ginger Edamame Purée, Pineapple Infused Caviar, Asian Pear Foam

*Paired with: 2011 Le Reve Blanc De Blanc*

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### Dessert

Summer Pavlova

Graham Cracker Crème Fraiche, Strawberry and Blackberry Confit,

Smoked Cinnamon Custard, Valrohna Chocolate

*Paired with: Rhubarb Infused Vodka Cosmo*

*Speaker: Mike Biagi ~ Executive Chef: Jesus Mendoza*

**(949)673-2100 ~ 21oceanfront.com**

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