



## Wine Dinner Featuring



THE PRISONER  
WINE COMPANY

August 13, 2019 at 6:30pm ~ \$110 *(excludes tax and gratuity)*

### First Course

Grilled Radicchio Salad

Nectarine, Cured Farmer Market Egg Yolk, Blood Orange Vinaigrette

*Paired with: Blindfold White Blend 2017*

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### Second Course

Roasted Lamb Loin

Coffee Ancho Glaze, Merguez Sausage, Lentils, Watermelon Radish, Papalo Herb

*Paired with: Cuttings Cabernet Sauvignon 2016*

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### Third Course

Poached Petrale Sole

Purple Cabbage Butter Broth, Black Noodle, Watercress

*Paired with: Eternally Silenced Pinot Noir 2017*

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### Fourth Course

Pomegranate Pan Seared Duck Breast

Almond Forbidden Rice, Pomegranate Cacao Reduction

*Paired with: Prisoner Zinfandel Blend 2017*

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### Dessert

Pineapple S'more Cheesecake

Oreo Hazelnut Cookie Crust, Marshmallow Fluff, Poached Pineapple

*Paired with: Champagne Palmer Brut Reserve NV*

*Speaker: Corey Cline ~ Executive Chef: Jesus Mendoza*

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

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