



## Winemaker Dinner Featuring



April 23, 2019 at 6:30pm ~ \$125 *(excludes tax and gratuity)*

### First Course

Lobster Ceviche

Coconut Citrus, Peppadew Pepper, Scallions, Taro Crisp

*Paired with: Sauvignon Blanc 2017*

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### Second Course

Spring Garden Box Salad

Brioche Crouton, Babe Farms Spring Mix, Satsuma Tangerine,  
Heirloom Tomato, Purple Haze Goat Cheese, Truffle Honey Vinaigrette

*Paired with: Chardonnay 2017*

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Squash Blossom Garlic Bread

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### Third Course

Venison Bolognese

House Truffle Fettuccini, Fried Basil, Black Olive Ricotta

*Paired with: Cabernet Sauvignon 2015*

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### Entrée

Braised Pork Shank

Smoked Black Grape Glaze, Fried Green Tomato, Chorizo Grits

*Paired with: GEO Cabernet Sauvignon 2014*

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### Dessert

Carmel Apple Cheesecake

Graham Wafer, Cherry Condensed Milk

*Paired with: SOLO Cabernet Sauvignon 2013*

*Winemaker: Jon Emmerich ~ Executive Chef: Jesus Mendoza*

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

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