



Join us for a Spectacular Wine Dinner

# HALL

NAPA VALLEY

Tuesday, March 10<sup>th</sup>, 2020 at 6:30pm

\$149 per person *(excludes tax and gratuity)*

First Course

Poached Asparagus

White Wine Sangria Broth, Beet Gel, Satsuma Tangerine, Goat Cheese Snow

*Paired with: HALL Sauvignon Blanc, Napa Valley 2018*

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Second Course

Sautéed Abalone

Mediterranean Dressing, Skinless Cherry Tomatoes, Fresh Oregano, Pickled Shallots, Turmeric

*Paired with: WALT Chardonnay, Sonoma Coast 2017*

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Third Course

Pan Seared Red Trout

White Beet Risotto, Pink Grapefruit Beurre Blanc, Mango Relish

*Paired with: WALT Bob's Ranch Pinot Noir, Sonoma Coast 2017*

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Fourth Course

Prime Grilled Ribeye

Yuka Croquette, Mushroom Medley, Cabernet Sauce, Roasted Romanesco

*Paired with: HALL Cellar Select Cabernet Sauvignon, Napa Valley 2016*

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Fifth Course

Strawberry Pistachio Layer Cake

Fresh Strawberry Compote, Sponge Cake, Pistachio Bavarian Cream

*Paired with: Kathryn HALL Cabernet Sauvignon, Napa Valley 2016*

Speaker: Jeff Zappelli ~ Executive Chef: Jesus Mendoza

(949) 673-2100 ~ 21oceanfront.com

*Credit Card taken for all reservations ~ 48hr Cancellation Policy*