



Join us for a Spectacular Wine Dinner



Tuesday, January 28th, 2020 at 6:30pm

\$110 per person *(excludes tax and gratuity)*

First Course

Thai Shrimp Wrap

Coconut Lime Aioli, Thai Basil, Green Tea Soba Noodles

Paired with: JNSQ Rose

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Second Course

Vegetable Samosa

Spiced Vegetables Wrapped in a Warm Flaky Crust, Tomato Chutney

Paired with: Landmark Chardonnay 2016

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Third Course

Nantucket Bay Scallop Pasta

Squid Ink Spaghetti, Basil, Cherry Tomato, Pancetta, Brandy Cream Sauce

Paired with: Justification 2015

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Fourth Course

Smoked Leg of Lamb

Olive Oil Potatoes, Braised Eggplant, Pine Nuts

Side by Side Pairing: Isosceles 2016

& Isosceles Reserve 2013

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Fifth Course

Charred Pineapple Malasada

Dusted in Cane Sugar, Served with Nutella Crème Anglaise

Paired with: Dessert Cocktail

Winery Speaker: Mariana Larsen ~ Executive Chef: Jesus Mendoza

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