



You are cordially invited to join us for an
Exclusive VIP Wine Dinner with Marc Perrin featuring



FAMILLE PERRIN

Wednesday, February 7th 2018 ~ 6:30pm

\$125 per person *(tax and gratuity excluded)*

Amuse Bouche

Hamachi Sashimi

Truffle Ponzu, Avocado, Crispy Onions

Paired with: Miraval Cotes de Provence Rose 2016

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First Course

Pan Seared Chilean Sea Bass

Cauliflower Puree, Grilled Asparagus, Hazelnut Brown Butter

Paired with: Famille Perrin Chateauneuf du Pape Les Sinards Blanc 2015

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Second Course

Blackened Lamb Chop

Creamy Polenta, Garlic Sautéed Spinach, Bordelaise

Paired with: Famille Perrin Gigondas La Gille 2014

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Entrée

Pepper-Crusted Filet Mignon

Truffle Gnocchi, Wild Mushrooms, Merlot Reduction, Chimichurri

Paired with: Chateau de Beaucastel Chateauneuf du Pape rouge 2015

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Dessert

Chocolate Sin Cake

Crème Anglaise, Fresh Berries, Chocolate Quill

Proprietor: Marc Perrin ~ Executive Chef: Eddie Albarran

(949) 673-2100 ~ 21oceanfront.com

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