



Groth Winemaker Dinner

Tuesday, March 7th, 2023 ~ 6:30 PM

\$159 per person (plus tax & gratuity)

First Course

Blue Fin Tuna Tostada

Cilantro Grapefruit Aioli, Macadamia Nuts, Leek Oil,
Puffed Rice Paper, Scallions, Pickled Jicama

2022 Sauvignon Blanc

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Second Course

Spinach Artichoke Stuffed Croquette

Caramelized Onions, Walnut Cream, Grated Parmesan

2018 Oakville Cabernet Sauvignon

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Third Course

Smoked Pork Rib

Watercress Salad, Strawberry Rhubarb BBQ Sauce, Potato Gaufrettes

2019 Oakcross Red Blend

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Fourth Course

Dry Aged New York Steak & Scallop

Sautéed Mustard Greens, Crispy Parsnips, Cocoa Demi Glaze, Mushroom Duxelles

2016 & 2019 Reserve Cabernet Sauvignon

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Fifth Course

Deconstructed Strawberry Banana Cheesecake

Oreo Crumble, Brûlée Banana, Peanut Butter Powder, Fresh Strawberries

Whiskey Cocktail

Groth Director of Winegrowing ~ Ted Henry

Executive Chef ~ Jesus Mendoza

Credit card will be taken for all reservations ~ All reservations are final, NO CANCELLATIONS

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