



Winemaker Dinner Featuring



STAG'S LEAP WINE CELLARS

March 5, 2019 ~ 6:30pm

\$129 *(excludes tax and gratuity)*

Amuse Bouche

Albacore Tempura

Tempura Battered Albacore, Cilantro Miso Dressing, Pickled Mustard, House Kimchi

Paired with: 2017 AVENTA Sauvignon Blanc

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First Course

Grilled Prawn

Smoked Lemon Marinade, Pickled Cucumber Salad, Kumquat, Puffed Rice Cracker

Paired with: 2016 KARIA Chardonnay

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Second Course

Pan Seared Barramundi

Pea Puree, Sun Choke Hash, Chimichurri

Paired with: 2016 ARTEMIS Cabernet Sauvignon

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Entrée

Grilled Flat Iron Steak

Coffee and Cocoa Rubbed, Roasted Wild Mushrooms, Fiddleheads, Potato Croquet

Paired with: 2015 Fay Cabernet Sauvignon

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Dessert

Chocolate Dream

Chocolate Bar, Passion Fruit Curd, Red Velvet Cake, Chocolate Sauce, White Chocolate Mousse

Paired with: Mezcal Spiked Hot Chocolate

Winemaker: Luis Contreras ~ Executive Chef: Jesus Mendoza

(949)673-2100 ~ 21oceanfront.com

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