



Levendi Wine Dinner

Tuesday, October 15th, 2024 ~ 6:30 PM

\$165 per person (excluding tax & gratuity)

Amuse-Bouche

Sun-Dried Tomato Pesto Crostini

2022 Nicoletta Rosé of Pinot Noir

Course 1

Spanish Panzanella Salad

Serrano Ham, Melon, Red Onion, Anchovy, Spanish Vinaigrette

2021 Estate Chardonnay

Course 2

Skuna Bay Salmon Crudo

Strawberry Vinaigrette, California Figs, Purslane, Watermelon Radish

2022 Charisma Pinot Noir

Course 3

Duck Ragù Pappardelle

Fresh Egg Pasta, Peas, Shaved Pecorino Romano

2020 Symphonia Red Blend

Course 4

Stuffed Pork Tenderloin

Bacon Blackberry Jam Filling, Crisp Balsamic Brussels Sprouts

2019 Legacy Cabernet Sauvignon

Course 5

Apple Bundt Cake

Cream Cheese Butter Cream, Walnut Brown Butter Syrup

2020 Rutherford Cabernet Sauvignon

Speaker ~ Steve Ebol, Levendi Tasting Room GM & Sommelier

Executive Chef ~ Jesus Mendoza

*Credit card will be taken with all reservations ~ All reservations are final, NO CANCELLATIONS
(949) 673-2100 ~ www.21oceanfront.com*