



## **Orin Swift Cellars Wine Dinner**

**Tuesday, August 6<sup>th</sup>, 2024 ~ 6:30 PM**

**\$159 per person (excluding tax & gratuity)**

### Course 1

#### **Rockfish Ceviche**

**Lychee Aguachile, Sweet Onions, Cucumbers, Chili Popcorn**

**2022 Mannequin Chardonnay, California**

### Course 2

#### **Beef Tartar on Bone Marrow**

**Truffle Vinaigrette, Minced Pickled Peach, Red Onion, Crispy Scallion**

**2022 Abstract Grenache Blend, California**

### Course 3

#### **Duck Confit Egg Roll**

**Poblano Pepper Salsa, Radish, Green Apple, Cilantro, Watercress Jicama Slaw**

**2021 Papillon Bordeaux Blend, Napa Valley**

### Course 4

#### **Bacon Wrapped Filet Mignon**

**Bourguignon Mushroom Sauce, Rosemary Goat Cheese Polenta, Fried Sweet Potato**

**2021 Mercury Head Cabernet Sauvignon, Napa Valley**

### Course 5

#### **Boysenberry Tart**

**Chocolate Ganache, Lemon Curd, Fresh Boysenberry Topping**

**2022 8 Years In The Desert Zinfandel Blend, California**

**Speaker ~ Julie Starnier, Market Dev. Manager, Gallo SoCal    Executive Chef ~ Jesus Mendoza**

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

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