



Join us for a Spectacular Wine Dinner



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885

Thursday, December 5th 2013 ~ 6:30pm

\$120 per person (tax & gratuity excluded)

Executive Chef: Miroslav Rusev ~ Speaker: Jim Galvin

Starter

Duck Liver Pâté in Puff Pastry, Duck Tuscan Bites

Paired with:

Far Niente Chardonnay, Napa

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First Course

Pan-Seared Diver Sea Scallops Citrus Coulis, Soft Mascarpone Polenta

Paired with:

Far Niente Chardonnay, Napa

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Second Course

Cedar Fused Skuna Bay Salmon, Bed of Watercress Salad in Asian Vinaigrette

Paired with:

En Route by Far Niente Pinot Noir, Russian River

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Entrée

Braised Ossobuco Au Naturel
Tarragon Slow Roasted Potatoes, Oven Dried Tomato

Paired with:

Far Niente Cabernet Sauvignon, Napa

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Dessert

Floating Island, Sauce Anglaise

Paired with:

Far Niente Dolce, Napa Valley Late Harvest Wine

~ Menu and Wine items are subject to change ~

Credit Card will be taken for Wine Dinner Reservations. All Sales are Final

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