



Levendi Wine Dinner

\$175 per person, excluding tax & gratuity

Tuesday, October 13th, 2026 ~ 5:30 PM Amuse-Bouche, 6:00 PM Dinner

Complimentary Levendi "Taste of Napa" Bundle Included

Amuse-Bouche

Roasted Beet

Whipped Goat Cheese, Salted Pistachio,
Balsamic Vinegar & Olive Oil

2024 Nicoletta Rosé of Pinot Noir

First

Sweet Corn Chowder

Silky Roasted Corn, Topped with Lump Crab & Fennel Slaw

2023 Perspective Chardonnay

Second

Pork Belly Gnocchi

Pomegranate Glazed Pork Belly Bites, Sweet Potato Gnocchi,
Crumbled Feta & Fresh Cilantro

2023 Eros Syrah

Intermezzo

Champagne Sorbet

Third

Wood-Fired Picanha

Plum Butter Glaze, Sweet Chili Relish, Mushroom Risotto

2022 Mazaika Cabernet Sauvignon

2022 Elysium Cabernet Sauvignon

Fourth

Autumn Apple Tart

Chocolate Chip Cookie Crust, Caramelized Apple & Caramel Sauce

Apple Caramelized in 2021 Late Harvest Chardonnay

Executive Chef ~ Jesus Mendoza

Speaker ~ Steve Ebol, Levendi Tasting Room Manager & Sommelier

949-673-2100

www.21oceanfront.com



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