



**OTG** WINE  
DINNER

**NICKEL & NICKEL**

**JUNE 20, 2019 | 6 - 9 PM**

**HORS D'OEUVRES**

**WALDORF SALAD**

Belgium Endive, Mango Apple Chutney, Toasted Walnuts

**BONELESS CHICKEN WINGS**

Aerated Ranch, Parsley

*Stiling Vineyard, Chardonnay, 2016*

**FIRST COURSE**

**EDIBLE GARDEN**

Leek Ash, Pea Tendril Vinaigrette

*Far Niente, Chardonnay, 2017*

**SECOND COURSE**

**BRANZINO**

“Red Wine” Jus, Wild Mushrooms, Baby Leeks Two Ways, Onion-Fennel Soubise

*En Route, Pinot Noir, 2017*

**THIRD COURSE**

**EDIBLE ROCKS**

Smoked Crème Fraîche, Tarragon

**KOBE FLAT IRON**

Peas & Carrots, Puffed Beef Tendon

*Rock Cairn Vineyard, Cabernet Sauvignon, 2016*

*Quicksilver Vineyard, Cabernet Sauvignon, 2016*

**DESSERT**

**TOASTED BRIOCHE BREAD PUDDING**

Roasted Apricots, Citrus Toffee Sauce

*Dolce Late Harvest, 2012*

**RESERVATIONS 949.760.4920**

**\$135 PER PERSON**

*Pricing excludes tax and gratuity.*