



**OTG** WINE  
DINNER

**ROMBAUER**

**MAY 30, 2019 | 6 - 9 PM**

**HORS D'OEUVRES**

**UNI TOAST**

Espelette, Chives

**CAPRESE SKEWER**

Mozzarella, Heirloom Cherry Tomatoes, Basil Aioli, Balsamic Reduction

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**FIRST COURSE**

**SPRING VEGETABLE SALAD**

Pistachio-Crusted Goat Cheese, Black Garlic Tofu, Lemon Vinaigrette, Onion Soil

*Carneros Chardonnay*

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**SECOND COURSE**

**CHIA SEED-CRUSTED SEA BASS**

Roasted Fumet-Marsala Sauce, Wild Spring Mushrooms, Asparagus

*Napa Valley Merlot*

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**THIRD COURSE**

**COFFEE BBQ BEEF CHEEKS**

Sweet Potato Purée, Fermented Cherries, Onion Rings, Arugula, Beef Jus

*Diamond Selection Cabernet Sauvignon*

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**DESSERT**

**CITRUS-SPICED CRÈME CATALANA**

Blackberry Compote, Salted Caramel

*El Dorado Zinfandel*

**RESERVATIONS 949.760.4920**

**\$135 PER PERSON**

*Pricing excludes tax and gratuity.*