



RESERVATIONS  
REQUIRED  
949.613.4885

THE  
WATERING HOLE  
WHERE NEIGHBORS GATHER

*Wine Dinner*

Saturday, March 2, 2024 | 6PM

MENU

AHI CRUDO

Thin sliced Ahi crudo blackened, served on a bed of organic baby arugula topped with grilled pineapple and soft pineapple sorbetto.

J VINEYARD SPARKLING

INSALATA DI FRAGOLE E BARBABIETOLE

Golden yellow beets, organic mixed greens, strawberries, goat cheese, caramelized walnuts, strawberry dressing.

NICKEL & NICKEL CHARDONNAY

CACIO E PEPE

Traditional Italian dish that everyone loves.  
Served table side.

ENROUTE PINOT NOIR

COSTINI DI CAMICIA BRASATE

Braised short ribs, served with saffron garlic potato puree with organic heirloom baby carrots.

FAR NIENTE CABERNET

DELIZIE LIMONE CAKE

Home-made Meyer limoncello cake with mascarpone cheese topped with Meyer lemon zest.

HOME-MADE LIMONCELLO

**\$150 PER PERSON**

plus tax and gratuity  
(Adults 21 and over)