

MISSION VIEJO RESTAURANT WEEK  
WINEWORKS FOR EVERYONE & DUBLIN 4 GASTROPUB  
OCTOBER 4<sup>TH</sup>- OCTOBER 10<sup>TH</sup> , 2021

---

FIRST COURSE (A CHOICE)

ROASTED BEET SALAD

WILD ARUGULA, HUMBOLDT FOG, TOASTED HAZELNUTS,  
BALSAMIC REDUCTION, SMOKED SEA SALT

ROASTED SWEET CORN PIZZETTA

THYME ROASTED CHANTERELLES, RED BELL PEPPER, QUESO FRESCO

SECOND COURSE (A CHOICE)

STEAMED PRINCE EDWARD ISLAND MUSSELS

WHITE WINE, GARLIC BUTTER, THYME FRIES

HOUSE MADE BUCATINI

PANCETTA, ENGLISH PEAS, CARAMELIZED ONION,  
PARMESAN CREAM, FERMENTED LEMON PESTO

COTTAGE PIE

HOUSE GROUND BEEF, PEARL ONIONS, IRISH CHEDDAR POTATO PUREE,  
CABERNET REDUCTION

DESSERT

TRIO OF SORBET

COCONUT, PINEAPPLE, PASSION FRUIT

BLUEBERRY MEYER LEMON BREAD PUDDING

BLUEBERRY COMPOTE, CREME ANGLAISE

**\$40 PER PERSON**