

**MISSION VIEJO RESTAURANT WEEK
WINEWORKS & DUBLIN 4**

October 5th-October 11th

FIRST COURSE (A Choice)

Roasted Beet Salad

wild arugula, Humboldt fog, toasted hazelnuts,
balsamic reduction, smoked sea salt

Day Boat Jumbo Lump Crab Cake

roasted sweet corn relish, pickled red fresno chili

SECOND COURSE (A Choice)

Petrале Sole

celery root puree, blistered heirloom cherry tomatoes,
caramelized shallots

Braised Short Rib

horseradish potato puree, root vegetables,
caramelized pearl onions, braising jus

DESSERT

Fair Hills Farm Apple Galette

maple chantilly, chai ice cream, apple pate de fruit

\$45