

ALEX MORGAN HOSTS GAME CHANGERS

COCKTAIL HOUR

SALSA MACHA BEEF TARTARE | PANI PURI | MUSTARD CAVIAR
Chef Claudia Sandoval - MasterChef Judge & Winner

SALTED COD CROQUETTE | CHARRED LEMON AIOLI | CRISPY COD SKIN
Chef Izzy Buasier Mejia - Amaya - Fairmont Grand Del Mar

OX TAIL & AREPA | MISO CHERRY BRAISED OX TAIL | GARLIC & ONION ASH THAI CUCUMBER RELISH
Chef Izzy Buasier Mejia - Amaya - Fairmont Grand Del Mar

Hendricks Gin, Fresh Cucumber, Lemon Juice
JUSTIN 2022 Cab or 2023 Central Coast Chard
Hibiscus Slam Mocktail, Hibiscus Syrup, Fresh Lime, Soda Water, Rosemary Sprig

COURSE ONE

WATERMELON AGUACHILE
Chef Zuliya Khawaja - Top Chef Amateurs Winner
JUSTIN 2023 Central Coast Chardonnay

COURSE TWO

SHRIMP AND HEARTS OF PALM CEVICHE
Chef Catherine Mccord - @Weelicious
JUSTIN Sauvignon Blanc

COURSE THREE

FRESH PASTA | QUAIL ITALIAN SAUSAGE | TOASTED PISTACHIOS | PECORINO CHEESE
Chef Adria Marina - Georgina / Top Chef & MasterChef Judge
JUSTIN 2022 Cabernet

COURSE FOUR

DUCK CONFIT | PINE NUT MOLE BLANCO | BEET RAVIOLI 80% LÄDERACH CHOCOLATE
Chef Michelle Mathelin - Masterchef Latinos Winner
JUSTIN 2022 Justification or Isoceles

COURSE FIVE

DEVONSHIRE BERRY PAVLOVA | RASPBERRY | STRAWBERRY | BLACKBERRY COULIS
Chef Karen Krasne - Extraordinary Desserts - San Diego
JUSTIN 2022 Savant (dessert wine)

GUEST TAKEAWAY

COMPLIMENTARY CHOCOLATES BY LÄDERACH SWISS CHOCOLATIER