



Orin Swift Wine Dinner

Thursday, October 17th, 2019
7 pm | 5 courses | \$100 per person

first course

Pumpkin Confit

compressed apple, goat cheese, smoked pepita crumble,
black garlic & maple vinaigrette

2017 'Mannequin' Chardonnay

second course

Diver Scallop Crudo

charred grapefruit, crispy local mushrooms, lemon basil

2018 'Blank Stare' Sauvignon Blanc

third course

BBQ Duck Bao Bun

star anise glazed breast, pickled cucumber, fried peanuts

2017 'Machete' Petite Sirah Blend

fourth course

Roasted Prime NY Strip

truffle potato puree, garlic spinach, bone marrow hollandaise

2017 'Papillon' Bordeaux Blend

fifth course

Dark Chocolate Cake

blackberry mousse, licorice glass

2018 '8 Years in the Desert' Zinfandel Blend