

ORIN SWIFT WINE DINNER

TUESDAY MARCH 26, 2024 6:30 PM

\$110 ALL INCLUSIVE

*payment due at time of reservation

First Course

Thinly sliced venison with fried capers,
fresh shaved parmesan & a lemon aioli

8 Years in the Desert - Red Blend
Zinfandel, Petite Sirah, Syrah

Second Course

Fresh Seafood Crepes (scallops, shrimp & crab),
mascarpone, ricotta, sun-dried tomatoes
in a roasted garlic cream sauce

Mannequin - Chardonnay
Aged in French Oak sur lie for nine months

Third Course

Herb Roasted Filet Mignon, romesco sauce,
roasted garlic mashed potatoes & charred asparagus

Abstract - Red Blend
Grenache, Petite Sirah and Syrah

Fourth Course

Freshley baked fig & pancetta bread pudding
with goat cheese ice cream

Blank Stare - Sauvignon Blanc
86% Fermented in stainless steel tanks
14% Barrel-fermented and aged in French oak, 3 month

*Limited spots available for this exclusive event! Book your table now to secure your
place at this extraordinary Orin Swift 4-Course Wine Pairing.*

RESERVE HERE