



# BOLD LOVE & FINE WINE: AN ORIN SWIFT PAIRING DINNER



THURSDAY, FEBRUARY 12  
\$100 PER PERSON

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LIMITED RESERVATIONS  
DINNER STARTS AT 6:30PM

[WWW.HARVESTTIDE.CO](http://WWW.HARVESTTIDE.CO)  
PLEASE CALL 302 644 2600 FOR RESERVATIONS

# MENU

## *First Course*

**SILKEN FIRST IMPRESSIONS**

LOBSTER AND SAFFRON ARANCINI

ONION | GARLIC | RISOTTO | PANKO  
PECORINO | TRUFFLE AIOLI

MANNEQUIN

## *Second Course*

**A LESSON IN INDULGENCE**

PETITE WELLINGTON BITES

TENDERLOIN FILET | PUFF PASTRY | MUSHROOMS  
SHALLOTS | GARLIC | HERBED DIJON BUTTER

ADVICE FROM JOHN

## *Third Course*

**DESERT & SEA**

SURF AND TURF

RED WINE BRAISED SHORT RIB | SEARED SCALLOP  
BASIL CREAM RISOTTO | FENNEL | LEEKS | WILD MUSHROOMS

8 YEARS IN THE DESERT

## *Fourth Course*

**THE SWEETEST EXPRESSION**

RED VELVET CHEESECAKE

ABSTRACT

**HARVEST TIDE**  
LEWES, DE  
DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE

  
**COASTLINE**  
— RESTAURANT GROUP —

  
**ORIN SWIFT**