



Orin Swift Wine Dinner

Thursday July 18th at 6:30

Cost: \$90.00 per person plus tax and gratuity

Reception Cocktail

Featuring Orin Swift Rye Whiskey

First Course

Blank Stare Sauvignon Blanc 2017

Seared Sea Scallop with charred Shishito peppers and a Mandarin dressing,

Second Course

Slander Pinot Noir 2016

Charred quail on top of a frisee salad with dried cherry and balsamic reduction

Third Course

8 Years in the Desert Zinfandel 2017

Grilled Nilgai Antelope served over sweet potato spaetzle drizzled with a creole mustard gastrique

Fourth Course

Palermo Cabernet Sauvignon 2017

Wild mushroom and glazed pork belly stack over a roasted cauliflower puree

Fifth Course

Papillon Bordeaux Blend 2016

Dr. Pepper braised Hangar steak with fingerling potato, roasted corn hash, rainbow chard, and cilantro oil

By reservation ONLY. Limited seating available.