

ORIN SWIFT CELLARS

WINE DINNER

First Course

MILK BREAD BUNS

jumbo lump crab, chili crunch, lobster tomato bisque, chervil

Orin Swift, Sauvignon Blanc, Blank Stare, Russian River Valley, CA

Second Course

PARISIENNE GNOCCHI

oyster mushrooms, leeks, nola barbecue shrimp,
parmesan frico, black truffle butter

Orin Swift, Chardonnay, Mannequin, California

Third Course

ROASTED DUCK BREAST

honey-sichuan pepper glaze, crispy rice, broccolini,
foie custard, calalbrian aioli

Orin Swift, Zinfandel Blend, 8 Years in the Desert, California

Entree

HANGER STEAK UNDER PRESSURE

bellavitano strata, heirloom carrots, chimichurri, potato foam

Orin Swift, Bordeaux Blend, Papillion, Napa Valley, CA

Dessert

COFFEE LATTE

white chocolate coffee mousse, vanilla custard, hazelnut dacquoise

A red, hand-drawn oval shape is centered behind the text, partially obscuring the letters 'R' and 'I' in 'ORIN'.

ORIN SWIFT