



ORIN SWIFT WINE DINNER

OCTOBER 15TH - 6PM

\$150 PER PERSON

(Tax & gratuity are not included)

COURSE ONE

TEA SMOKED LOBSTER

burrata, fennel and citrus

BLANK STARE SAUVIGNON BLANC 2022

COURSE TWO

OVEN ROASTED QUAIL

fall squash risotto and maple saba sauce

MANNEQUIN CHARDONNAY 2022

COURSE THREE

ROASTED FILET OF HALIBUT

blood orange and beet emulsion, swiss chard

SLANDER PINOT NOIR 2022

COURSE FOUR

BRAISED OSSO BUCCO

garlic & truffle mashed potatoes, bordelaise sauce

ABSTRACT BLEND 2022 &
8 YEARS IN THE DESERT ZINFANDEL

COURSE FIVE

GIANDUJA MARQUISE

chocolate hazelnut mousse, frangelico crema, crushed hazelnut brittle

SCAN CODE TO RESERVE YOUR TABLE TODAY!

