



ORIN SWIFT

Wine Dinner Menu

**COURSE MEAL | \$100 PER PERSON
THURSDAY, FEBRUARY 13**

BABY ARUGULA SALAD & WARM GOAT CHEESE

*honeydew, grapefruit, goat cheese, pistachio, prosciutto chip,
tangerine vinaigrette*

Blank Stare Sauvignon Blanc

BRAIDED SALMON & SOLE

kale, walnut, pancetta risotto

Mannequin Chardonnay

BRISKET OF BEEF DOLCE FORTE

*braised in red wine, balsamic, star anise, chocolate, soft polenta,
onion marmalade*

Machete

APPLE-CRANBERRY-PECAN BREAD PUDDING & CHOCOLATE CREME BRULEE

Palermo Cabernet