



ORIN SWIFT WINE DINNER

THURSDAY, MARCH 28, 2019

PASSED

Hamachi Crudo

Pickled fresnos, green apple foam, candied zest, TX honey oil, crispy black rice

Smoked Chicken Lollipops

Fish sauce caramel, pink peppercorns, micro celery

2017 BLANK STARE SAUVIGNON BLANC

FIRST

Baby Arugula Salad

*Crispy prosciutto ham, grilled gala apple, shaved manchego,
meyer lemon vinaigrette*

2016 SLANDER PINOT NOIR

SECOND

Pan Seared Foie Gras

Fig gastrique, blackberry & corn salad, pickled mustard seeds, brioche crumble

2017 8 YEARS IN THE DESERT

THIRD

Espresso Crusted Elk

*Chocolate blueberry demi, caramelized onions, pickled golden beets,
roasted potatoes*

2016 MERCURY HEAD CABERNET

FINAL

Decadent Chocolate Gateau

Blackberry ganache, cherry sorbet, crispy caramel tuile

2016 PALERMO CABERNET



SER
STEAK + SPIRITS

ORIN
SWIFT