

# orin swift

*wine dinner*

## ESPRESSO RUBBED TUNA

cucumber purée

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## DAYBOAT SCALLOP CRUDO

passion fruit, celery salad, toasted macadamia

*2017 mannequin chardonnay*

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## CRISPY PORK BELLY

blood orange & five-spice bbq glaze, johnny cake, corn silk,  
grilled corn, fennel ragout

*2018 8 years in the desert, zinfandel blend*

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## COLORADO LAMB RACK

garlic & potato purée, green olive ratatouille, tomato syrup,  
pickled mustard seed

*2017 papillon, bordeaux blend*

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## ARTISANAL CHEESE PLATE

Bear Hill, VT sheep

Shepards Delight, Newburg, PA sheep

Point Reyes Blue, CA cow

warm spiced fruit, fruit & nut bread

*2016 mercury head, cabernet sauvignon*

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## VANILLA SAFFRON POACHED PEAR

almond chiffon cake, lime crème fraîche, caramelized  
almonds