

Orin Swift Tasting Menu

First Course

Yellowfin Tuna Wrapped Merus Crab

Coconut Foam/ Lemongrass Gelée / Osetra Caviar

Blank Stare, Sauvignon Blanc, Russian River Valley

Second Course

Seared Sea Scallop

Cauliflower Mousseline/ Preserved Tangerine/ Sea Urchin

Mannequin, Chardonnay, California

Third Course

Roasted Magret Duck Breast

Huckleberry/ Parsnip Pancake

Slander, Pinot Noir, California

Fourth Course

Pork on Pork

Braised Collard Greens, Apples, Grain Mustard Pork Jus

Papillon, Bordeaux Blend, Napa Valley

Fifth Course

Center Cut Spice Crusted Rib Eye

Miniature Organic Vegetables/ Aged Cheddar Whipped Potato/ Bone Marrow Beef Reduction

Mercury Head, Cabernet Sauvignon, Napa Valley

Dessert

Dark Chocolate Mousse Cake

8 Years in the Desert, Zinfandel/Petit Sirah/Syrah, California