



WINE

PAIRING DINNER

ENJOY A 4 - COURSE DINNER EXPERTLY
PAIRED WITH ORIN SWIFT WINES

TUESDAY, JANUARY 23 | 5:00PM
\$120 PER PERSON



RECEPTION - FAMILY STYLE

POACHED SHRIMP WITH A SAUVIGNON BLANC COCKTAIL GELÉE

Pairing: Blank Stare Sauvignon Blanc

FIRST COURSE

ROASTED LOBSTER BISQUE, WHITE WINE REDUCTION

Pairing: Locations White Blend, California

SECOND COURSE

LAMB LOLLIPOPS, ROASTED BEET PUREE, HERB GNOCCHI, RED WINE DEMI

Pairing: Abstract Red Blend

THIRD COURSE

CABERNET MARINATED HANGER STEAK, CELERY ROOT PARSNIP PUREE,
ROASTED BABY CARROTS, MUSHROOM CABERNET GLAZE

Pairing: Papillon Bourdeaux Red Blend

DESSERT

CHOCOLATE PATE CREME

Pairing: Machete Red Blend