



David Phinney's Orin Swift Winery

4-COURSE PAIRING DINNER

Primi

ORIN SWIFT "BLANK STARE" SAUVIGNON BLANC, RUSSIAN RIVER VALLEY 2022

BURRATA & STONE FRUIT | *grilled peaches, apricots, arugula, pistachio & cherry vinaigrette*

Antipasto

ORIN SWIFT L'USINE PINOT NOIR, SANTA RITA HILLS 2018

SCALLOPS & SUMMER VEGETABLES | *corn, squash, peppers,
saffron beurre blanc & sorghum*

Secondi

ORIN SWIFT "PALERMO" CABERNET SAUVIGNON, NAPA VALLEY 2020

RICOTTA GNOCCHI & DUCK RAGÙ | *San Marzano tomatoes, truffle & shaved parmesan*

Dolce

ROYAL TOKAJI "RED LABEL" 5 PUTTONYOS

CHERRIES & MASCARPONE | *summer cherries, fresh mascarpone,
puff pastry & fior di latte gelato*