

ORIN SWIFT

Wine Dinner

THURSDAY, OCTOBER 21

FOIE GRAS

Grilled peach, pickle shallot

Chardonnay Mannequin

Immediate aromas of Meyer lemon, jasmine, yellow chrysanthemum and a hint of fresh cut pineapple and Maldon sea salt. On the palate, a silky and opulent entry of juicy yellow peach and nectarine is balanced by a vibrantly elegant finish of lemon zest, almond praline and toffee.

DUCK CONFIT

Braised cabbage

Red Blend Abstract

Aromatics of blueberry, Mirabelle plum, ripe raspberry, Bing cherry and enchanting musk. On entry, notes of black plum, sweet cassis and blueberry compote on the mid-palate. Textured and long on the finish with a hint of dried lavender and dark chocolate.

WILD BOAR RAGOUT

Pappardelle pasta

Red Blend Machete

Aromas of dark plum, violet, crushed gravel, black pepper and a touch of clove. Notes of blueberry, chocolate covered espresso bean and a reduction of blackberry. A marbled leather texture accompanies the prolonged tannic finish with energetic acidity.

HERBS ROASTED LAMB LOIN

Creamy polenta

Cabernet sauvignon Palermo

Aromatics of ripe cassis, sunburst raspberry, graphite and chaparral with a balanced frame of new oak. The bold aromatics translate onto the palate seamlessly with more cassis, red licorice, fresh fennel and mixed berry compote. Integrated yet prominent puckering tannins finish with a touch of lingering black tea.

ESPRESSO CHOCOLATE MOUSSE

Toasted pistachio

Zinfandel blend 8 Years In the Dessert

Black and white pepper aromatics, ripe fruit core of brambly raspberry and sweet persimmon, finishing with savory notes of allspice, clove and fig leaf. Plush layers with distinctive strawberry preserves, blackberry and raspberry pie with fresh crème. Round, ripe tannins close the palate with well-integrated acidity and enduring energy.

140 per person — Not inclusive of tax or gratuity

SPUNTI NO

WINE BAR & ITALIAN TAPAS