

ORIN SWIFT

Wine

DINNER | 04.13.2023

First Course

ESCARGOT BLANC

French helix snail, confit garlic, aged grana padano, toasted crumb, herb de provence

Fragile Rosé

Second Course

BLACK TRUFFLE LOBSTER RAVIOLI

Cold water lobster tail, mannequin cream sauce, shaved black truffle, lobster claw, chive

Mannequin Chardonnay

Third Course

HIBISCUS SORBET

Lemon, crystallized fennel pollen

Fourth Course

VEAL ROULADE

veal loin, mission figs, walnuts, mascarpone, roasted brussel sprout, cous cous, fig demi

Papillon Proprietary Red

Fifth Course

VALRHONA DARK CHOCOLATE MOUSSE, Luxardo cherry, amaretto crumb, vanilla whipped cream

8 Years in the Desert Zinfandel Blend