

March 26-27, 2024
Jeff Tufford Presents Orin Swift Cellars



You Go First, Sparkling, N.V., California
Passed Snacks, Meet & Greet

Mannequin, Chardonnay, California, 2022
Lemon Broiled Alaskan Black Cod
Razor Clam "Chowder", Toasted Brioche, Green Apple "Gremolata", Micro Celery

l'uisine, Pinot Noir, Santa Rita Hills, 2018
Spring Chicken Ballotine
Crisp-skin Stuffed Poussin, Mushroom-Cranberry Stuffing
Herbed Sweet Potato Gnocchi, Wilted Tatsoi, Smoked Chicken-Black Tea Consommé

Papillon, Red Blend, Napa Valley, 2021
Mercury Head, Cabernet Sauvignon, Napa Valley, 2021
Black Hawk Farms American Wagyu Beef Striploin*
Tortilla Espagnole, Charred Chayote Squash, Nasturtiums, Chimichurri Demi-glace

Machete, Petite Sirah, Syrah, Grenache, California, 2019
St. André En Croute
Soft-ripened Triple Cream Cow's Milk Cheese Baked in Pastry
Candied Wild Boar Bacon, Walnuts, Blueberry Conserva



\$235 per person, tax and gratuity not included

Wines are available for retail purchase.

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.