



ORIN • SWIFT

WINE TASTING & DINNER

Curated by CHEF McKayla Siener

Course 1

**mannequin**

*chardonnay with notes of stone fruit,  
lemon, and white flowers*

**GOUGÈRES**

with whipped brie, caramelized fennel, nectarines,  
preserves lemons, and basil micros

Course 2

**MACHETE**

*petit syrah blend that is very meaty with notes of  
coffee beans, cocoa, and dark fruits*

**COFFEE ROASTED PORK**

with mushrooms, chimichurri, pickled shallots,  
fresh herbs, & toast

Course 3

**ABSTRACT**

*grenache blend with notes of lavender on the nose  
and black fruits on the palette*

**LAMB**

with black plum mostarda, roasted fingerlings,  
& lavender pecan dukkha

Course 4

**Papillon**

*bordeaux blend with rich fruit notes, roasted figs and  
orange peel; finishing with strong tannins*

**BRAISED SHORT RIBS**

with balsamic roasted figs, blue cheese,  
beet purée, & charred onions

Course 5

**8 YEARS IN THE DESERT**

*zinfandel blend with red and blue fruits,  
sharp acidity, and slight pepper notes*

**SHORTBREAD**

chocolate sponge, pepper thyme shortbread with raspberry  
compote, poached plums, & black tea whipped cream