



Orin Swift Wine Dinner Menu

Amuse Bouche Duo

Poached White Asparagus with Lobster
Morel Mushrooms, 63 Degree Organic Egg,
Salted Egg Yolk, Lobster-Mushroom Emulsion

Mannequin Chardonnay 2016

Ricotta Gnocchi with Veal Ragu
Parmesan, Porcini Mushrooms

Slander Pinot Noir 2015

Smoked Maple Leaf Farms Duck Breast
Celery Root Purée, Toasted Farro,
Apple-Rosemary Compote

Abstract Grenache 2017

Colorado Lamb Chops
Fava Bean "Hummus", Amalfi Lemon,
Za'atar Oil, Pea Tendrils, Mint

Palermo Cabernet Sauvignon 2015
Machete Petit Sirah 2016

Gianduja "Pot De Crème"
Gianduja Crème, Chocolate Shortbread,
Hazelnuts, Raspberry Lychee Sorbet

8 Years in the Desert Zinfandel 2017

Petit Fours

SGD 225++