

# ORIN SWIFT

5 COURSE WINE PAIRING DINNER

FEBRUARY 22

TAKING RESERVATIONS NOW

330-562-0767



## Orin Swift Wine Cellars 5 Course Wine Pairing Dinner

Thursday, February 22, 2018

Reception at 7:00 p.m., Dinner seating at 7:30 p.m.

5 expertly prepared courses, each paired perfectly with an Orin Swift Wine Cellars wine.

Join us and wine a little!

\$75PP (+tax and gratuity)

*Reservations required and seating is limited. For reservations call (330) 562-0767.*

### Course One

Sausage with Mushrooms & Polenta

Wine: **ABSTRACT 2015 CALIFORNIA RED WINE**

### Course Two

Steamed Mussels With Tomatoes, Asparagus Tips And Cipollini

Wine: **MANNEQUIN 2015 CHARDONNAY, CALIFORNIA**

### Course Three

Muscovy Duck Breast with Gratin Dauphinois and Cabernet Sauvignon Blackberry Sauce

Wine: **PALERMO 2015 NAPA VALLEY CABERNET SAUVIGNON**

### Course Four

Rosemary Crusted Lamb Chop with cannellini bean purée and Cherry Red Wine Sauce

Wine: **MACHETE 2015 CALIFORNIA RED WINE**

### Course Five

Poached Pears with Cardamom and Vanilla Mascarpone

Wine: **PAPILLON 2014 NAPA VALLEY RED WINE**