

**ORIN SWIFT**  **WINE PAIRING DINNER**

**MARCH 18 | 6:30 PM**

**STARTER**

**CHILLED MAINE LOBSTER & CITRUS CRUDO**

POACHED LOBSTER MEDALLIONS  
RUBY GRAPEFRUIT, MEYER LEMON, FINGER LIME,  
COMPRESSED CUCUMBER, FENNEL POLLEN,  
SAUVIGNON BLANC-VERMOUTH VINAIGRETTE

*2023 Blank Stare Sauvignon Blanc, Russian River Valley*

**SALAD**

**PAN-ROASTED DUCK BREAST**

CHERRYWOOD-SMOKED DUCK,  
CRISP SKIN, BLACK MISSION FIG GASTRIQUE,  
ROASTED SUNCHOKE PURÉE, BABY KALE  
AND WILD MUSHROOM FRICASSEE

*2022 Slander California Pinot Noir*

**MAIN**

**PRESSED COFFEE-RUBBED WAGYU SHORT RIB**

48-HOUR SOUS-VIDE,  
CELERY ROOT-PARSNIP PURÉE, GLAZED PEARL ONIONS  
BONE MARROW-CABERNET REDUCTION

*2022 Palermo Cabernet Sauvignon, Napa Valley*

**DESSERT**

**BLACKBERRY & VANILLA BEAN PANNA COTTA**

FRESH BLACKBERRY COMPOTE,  
RED WINE GELÉE, ALMOND CRUMBLE

*2022 Abstract Red Wine, California*

**TO PURCHASE TICKETS VISIT [MOODYGARDENS.ORG](https://www.moodygardens.org)**

\$130 per person + tax and gratuity  
for more information call 409-683-4404

