

FIVE COURSE WINE PAIRING MENU

with Orin Swift.

Palio

First Course

Carpaccio di Dentice

Thin-sliced snapper with toasted pine nuts, baby radish, green mango, chili, and puttanesca aioli.

Wine Pairing : Mannequin (Chardonnay): Napa Valley, California.

Second Course

Pancetta al Maraschino

Maraschino-glazed pork belly with carrot and cucumber salad, peanut sauce, and fresh basil

Wine Pairing: 8 Years in the Desert (Red Blend): Napa Valley, California.

Third Course

Mafaldine alla Carbonara al Tartufo Nero

Mafaldine pasta in black truffle carbonara, black garlic pecorino emulsion, 62° egg, smoked lardo, finished with toasted arugula.

Wine Pairing: Palermo (Cabernet Sauvignon): Napa Valley, California.

Main Fourth Course: (Choice of)

Branzino alla Brace

Fire-grilled branzino with black garlic butter sauce, frutos del Guacabo field greens, gremolata cucumbers, and lemon-basil aioli.

or

Oak Wood Smoked Prime Sirloin

Smoked prime sirloin with fig and foie gras butter, lemon-pepper broccolini, and red wine bordelaise.

Wine Pairing: Papillon (Red Blend): Napa Valley, California.

Fifth Course

Blood Orange Panna Cotta

Creamy Italian custard infused with the vibrant citrus of blood orange

Wine Pairing: Machete (Red Blend) : Napa Valley, California.

Menu Designed by Chef Charles Davis

Consuming raw or undercooked meat, poultry seafood, shellfish or eggs, may increase your risk of foodborne illness. Menu is subject to change. For FOOD ALLERGEN advice or diet preference, please ask a member of our staff.

ORIN SWIFT