ORIN SWIFT WINE DINNER

THURSDAY MARCH 28, 2024

DOORS OPEN AT 5:30PM DINNER SERVICE AT 6PM

Mine

4 Course Pairing Dinner with Guest Speaker Abby Dunbar

\$140 PER PERSON TAX & GRATUITY INCLUDED

MENU

FIRST COURSE

Seared Scallop with green apple, cauliflower panna cotta, roasted hazelnuts La Marca Prosecco

SECOND COURSE

Asparagus Oscar with poached asparagus, sweet crab, toasted pinenuts, crispy egg yolk Blank Stare Sauvignon Blanc

THIRD COURSE

Orange and Cinnamon Honey Roasted Duck Breast with apple and celeriac puree, brussels sprouts, figs Abstract Red Wine

FOURTH COURSE

Chocolate Bomb deep chocolate brownie, chocolate ganache, chocolate mousse, cranberry orange jam Slander Pinot Noir

RSVP TO: Anneetimberbanks.com (315) 635–8800 ext. 109 72 Hour Cancellation Policy

Any dietary restrictions or substitution requests due at time of booking

Cash Bar Available