

# Wines by the Water



## Orin Swift Dinner

### *First Course*

**Prosciutto Wrapped Prawns**  
arugula, asian pear, blood orange vinaigrette

*Wine Pairing*

*Mannequin - Chardonnay*

### *Second Course*

**Pan Seared Duck Breast**  
parsnip puree, haricot verts, blueberry demi

*Wine Pairing*

*Slander - Pinot Noir*

### *Third Course*

**Grilled Marinated Rack of Lamb**  
dauphinois potatoes, sauteed broccolini,  
pomegranate reduction

*Wine Pairing*

*Palermo - Cabernet Sauvignon*

### *Dessert Course*

**Dark Chocolate**  
**Crème Brûlée**

*Wine Pairing*

*8 Years in the Desert - Red Blend*