



**ORIN SWIFT**

# WINE DINNER

JOIN US FOR A THOUGHTFULLY  
DESIGNED MENU PERFECTLY PAIRED  
WITH WINES FROM ORIN SWIFT.

**WEDNESDAY, FEBRUARY 4<sup>TH</sup>**

6:00PM

\$115++/PERSON

LIMITED RESERVATIONS

**CALL OR BOOK ONLINE TODAY!**

985.778.2045

[APERITIFSPRITZBITES.COM](http://APERITIFSPRITZBITES.COM)

*aperitif* SPRITZ  
& BITES



# PAIRING MENU

## FIRST COURSE

### SCALLOP CRUDO

Granny Smith Apples, Radish, Serrano Chili, Citrus-Vodka Mignonette

PAIRING: Blank Stare, Sauvignon Blanc

## SECOND COURSE

### MARKET FISH

Marinated Mussels, Artichoke Puree, Fine Herbs Oil

PAIRING: Mannequin, Chardonnay

## THIRD COURSE

### HARISSA SEARED LAMB LOIN

Roasted Carrot Israeli Couscous, Bermuda Onion Fig Jam

PAIRING: Eight Years in the Desert, Red Blend

## FOURTH COURSE

### NY STRIPLOIN

Pommes Anna, Roasted Asparagus, Bordelaise

PAIRING: Palermo, Cabernet Sauvignon

## FIFTH COURSE

### CHOCOLATE MOUSSE CAKE

Espresso Cream Cheese, Glazed Cherries

PAIRING: Advice from John, Merlot



*aperitif* SPRITZ  
& BITES