



artisans

Cuisine & Savoir-faire

ORIN SWIFT WINE DINNER

Erik Cruz Executive Chef @ Artisans Restaurant
Kelsey Anderson of Orin Swift Winery will be Present

Thursday, October 24th, 2024

Dinner Promptly at 7pm

\$189.00 plus Tax and Gratuity



Les Hors D'œuvres

Oyster Champagne Foam, Bay Scallop Ceviche, Salmon Tartare
Orin Swift 'Blank Stare' Sauvignon Blanc 2022

LE DÎNER

Les Coquilles Saint Jacques

Seared Scallops, Lobster Ravioli, Sauce Marmite, Sweet peas, Carrot Ribbons
Orin Swift Mannequin Chardonnay 2022

Le Canard aux Cerises

Hudson Valley Duck Breast
Braised Trumpet Mushrooms, Celeriac Purée, Sauce Aux Cerises
Orin Swift Slander Pinot Noir 2022

Le Filet de Bœuf Crousté aux Cèpes

Porcini Crusted Beef Tenderloin, Red Wine Risotto
Sweet Potatoes Round Potatoes, Caramelized Shallots Demi-Glace
Orin Swift 'Palermo' Cabernet Sauvignon

Le Fromage Bleu D'Auvergne

Bleu d'Auvergne, Red Wine Poached Pear, Hand Rolled Truffle, Caramel Tuile
Orin Swift Machete Red Wine Blend 2022

LE DESSERT

La Tarte Tatin au Caramel Salé

Apple Tart, Salted Caramel Ice Cream, Apple Cider Vinegar Gastrique
Orin Swift 8 Years InThe Desert Red Blend 2022