



O R I N S W I F T



Tuesday, September 28th 6:30pm, \$149 per person
call 501.902.4911 for reservations; limited seating

Join us for this special evening - featuring a
five course dinner event prepared by Chef Bonner Cameron
paired with wines from Orin Swift Cellars

Course 1

Chef prepared amuse bouche

Blank Stare, Sauvignon Blanc Blend 2018

Course 2

Red deep sea sweet crab, heirloom tomatoes, caper berries,
avocado mousse, tangy vinaigrette, bunching onions, flatbread

Mannequin, Chardonnay 2017

Course 3

Hawaiian ultra ahi tuna, baby bok choy, tobiko roe,
Indonesian soy glaze

Papillon, Red Blend 2017

Intermezzo

Course 4

Broken Arrow Ranch wild game tasting - venison tenderloin medallions,
smoked boar sausage, half quail, wild mushroom bread pudding soufflé,
baby carrots, creamed baby spinach, Mercury Head demi glace

Mercury Head, Cabernet Sauvignon 2018

Course 5

Chocolate blackberry cheesecake trifle

8 Years in the Desert, Zinfandel Blend 2019