

ORIN
SWIFT
RELEASE
DINNER

THURS
OCT 18
6:30 PM

\$ 125
+ T/T

Peterson's

MENU

Hors d' Oeuvres

2016 Slander, Pinot Noir

FIRST COURSE

Smoked Lobster & Avocado Strudel
Chili Crème Fraiche & Clementine
Oil Corn Shoots

2016 Blank Stare, Sauvignon Blanc

SECOND COURSE

Pan Seared Halibut Cheek
Butternut Squash Gnocchi,
Arugula & Saffron Beurre Blanc

2016 Mannequin, Chardonnay

THIRD COURSE

Grilled & Roasted Bison Loin
Wild Mushroom Ragout, Haricots Verts,
Balsamic Red Wine Reduction

2016 Machete, Petite Sirah
2016 Abstract, Grenache, Syrah, Petite Sirah

FOURTH COURSE

Chocolate Donuts
Raspberry Fool & Raspberry Mint Salad

2016 Eight Years in the Desert
2015 Mercury Head, Cabernet Sauvignon

RSVP TO GUEST SERVICES