



N O R M A N ' S

# ORIN SWIFT

SATURDAY, NOVEMBER 3<sup>RD</sup>, 2018



RECEPTION: 5:30 PM

DINNER: 6:00 PM



## AMUSE BOUCHE

### FLORIDA COBIA CRUDO

MEYER LEMON VINAIGRETTE ~ PASSION FRUIT CURD ~ HONEY DEW CHICHARRÓN  
*CHARDONNAY, MANNEQUIN, CALIFORNIA 2017*

### GUAVA BARBEQUED ROHAN DUCK BREAST

MOLE NEGRO ~ PICKLED STRAWBERRIES ~ SNAP PEAS  
*PINOT NOIR, SLANDER, CALIFORNIA 2016*

### HICKORY SMOKED PORCELET CHOP

VANILLA-MADURO PURÉE ~ FENNEL SLAW ~ SWEET POTATO CONFIT  
*RED BLEND, PAPILLON, NAPA VALLEY 2015*

### CHAPARRAL CHIMICHURRI WAGYU

ROASTED CAULIFLOWER MUSHROOMS ~ SOFRITO JUPITER RICE ~ BLACK CHERRY "JUS"  
*CABERNET SAUVIGNON, MERCURY HEAD, NAPA VALLEY 2015*

### WEST COAST ARTISANAL CHEESE

WAGON WHEEL ~ ROUGE SMOKEY BLUE ~ GOAT GOUDA  
*ZINFANDEL, 8 YEARS IN THE DESERT, CALIFORNIA 2017*

### GIANDUIA CHOCOLATE MOUSSE

CHOCOLATE "SOIL" ~ HAZELNUTS ~ ROASTED CORN ICE CREAM

"UP TO THE AGE OF FORTY, EATING IS BENEFICIAL; AFTER FORTY, DRINKING".  
-THE TALMUD



CHEF-PATRON: NORMAN VAN AKEN  
EXECUTIVE CHEF: ANDRES MENDOZA  
SOUS CHEF: CARLOS ROBLES  
GENERAL MANAGER/WINE DIRECTOR: YUSUF YILDIZ  
ASSISTANT GENERAL MANAGER/SOMMELIER: JUAN VALENCIA

