

# WINE PAIRED DINNER

\$95 PER PERSON\* | 5 Courses

Thursday, October 28, 2021 | 6:30 pm

## AMUSE

### Lobster Bisque Cappuccino

Adami, Bosco Di Gica Prosecco Di Valdobiandene Superiore Brut

## FIRST COURSE

### Baby Beets & Fig Salad

goat cheese, honeycomb, cranberry gastric, mango aioli

Böen Chardonnay 2018

## SECOND COURSE

### Butter Squash Ravioli

baby kale, crispy pepitas, sage brown butter

Böen Pinot Noir, Russian River Valley, 2019

## THIRD COURSE

### Surf and Turf

australian wagyu, scallops, green peas,

baby carrots, wasabi beurre blanc

Quilt Cabernet Sauvignon Reserve, Napa Valley, 2016

## FOURTH COURSE

### Grilled Coffee Rubbed Duck Breast

turnips and toasted oat puree, radish, candied kumquats

Belle Glos Pinot Noir, Santa Lucia Highlands 'Las Alturas' 2019

## FIFTH COURSE

### Pumpkin Panna Cotta

apple cider gelee, crumbled oats, fresh whipped cream

Amaro Camatti

\* Does not include tax and gratuity

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