

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 & Figs 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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