

BRISTOL
SEAFOOD GRILL

Be a Part of His World

FIVE-COURSE WINE DINNER FEATURING
ORIN SWIFT CELLARS

WELCOME

Sweet Drop Biscuits

housemade whipped orange honey butter

Paired with Mannequin Chardonnay

FIRST

Poached Shrimp Mousseline

coconut milk broth, fresno chilies, thai basil

Paired with 8 Years in the Desert Zinfandel Blend

SECOND

A5 Japanese Wagyu

Orange syrup, toasted brioche crumbs, lemon
zest, mint

Paired with Palermo Cabernet Sauvignon

THIRD

Duck Two Ways

smoked breast, white bbq sauce & braised leg coq
au vin, sweet potato tarte

Paired with Papillon Bordeaux Blend

DESSERT

Horchata Bread Pudding

dark rum, cinnamon ice cream

Paired with Abstract Red Blend

