



ORIN SWIFT

CLINK.

SPRING WINE DINNER

FEATURING ORIN SWIFT WINES | MENU BY CHEF DANIEL KENNEY

THURSDAY, MARCH 18TH | 6:30PM

AMUSE BOUCHE

FRAGILE Rose by David Phinney, Roussillon, France
Liberty Hotel Exclusive Offering

ISLAND CREEK OYSTERS (Duxbury, Ma)
Fragile Rose Mignonette

FIRST COURSE

ORIN SWIFT 8 YEARS IN THE DESSERT
California (Zinfandel Blend)

SEARED GEORGES BANK SCALLOPS
Local Parsnips | Veal Zinfandel Blend Jus

SECOND COURSE

ORIN SWIFT PALERMO, Napa California
(Cabernet Sauvignon Based Bordeaux-Style Blend)

BORDEAUX BRAISED SHORT RIB OF BEEF
Aged Bluebird (The Grey Barn, Martha's Vineyard)

FINALE COURSE

ORIN SWIFT MUTE Port-Inspired Fortified Wine)
Liberty Hotel Exclusive Offering

CHOCOLATE AND PORT CRÈME BRULEE
Port Soaked Blackberries

\$95 PER PERSON

All courses served individually plated | Space properly distanced

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