

Sacred Pairings

THIS EVENING'S ORIN SWIFT BY DAVE PHINNEY WINE DINNER
IS BEING HOSTED IN CELEBRATION OF FOOD, FLAVORS, PEOPLE AND STYLE.
WE PROMISE A SACRED EVENING OF GREAT WINE,
FOOD PAIRINGS AND CONVERSATION.

MENU

First Course

Pan seared sliced ahi tuna with soy ginger sauce,
Asian coleslaw and crispy wonton chips

D66 Fragile

Second Course

House-made cheese filled tortelloni pasta tossed with basil pesto,
Italian sausage, roasted tomatoes and fresh broccolini

D66 Others

Third Course

Blackened creole red snapper topped with shrimp etouffée
served with creamy potato puree and fried green tomatoes

Mannequin

Fourth Course

Oak grilled filet topped with gorgonzola cheese crust,
sautéed garlic green beans and cheddar cheese scalloped potatoes

Abstract

Fifth Course

Warm chocolate raspberry torte, with rich chocolate sauce, fresh
raspberries and vanilla bean ice cream

8 Years in the Desert

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.

This Evening's Wines

STYLISH, DELICIOUS WINES, FROM DELICATE WHITES
TO DISTINGUISHED REDS, METICULOUSLY CRAFTED
FOR YOUR EVERYDAY DINING ENJOYMENT.

D66 Fragile

Pale salmon in color, Fragile is a blend of old vine Grenache and Mourvèdre. The 2019 reveals aromas of preserved strawberries and rhubarb. On the palate, it is medium – full bodied supported by bright acidity and saline-like minerality. The fruit character is reminiscent of white peach with hints of strawberry. The wine is an opulent rose with complexity and length.

D66 Others

Aromas of cherry cola and fresh flowers, straight forward and compact, the wine opens with bright raspberry and rhubarb and then reveals a more nuanced hint of chocolate, schist, and dried herbs. Ever-present, is a satisfying vein of acidity that perfectly supports the wine's complexity.

Mannequin

Wine opens with notes of ripe pear, lemon meringue, and white flowers. On the palate, the entry is coating with yellow peach, honeydew, and west stone along with a mid of pampers, tostones, and ripe stone fruit. Finish is accentuated by a seam of acidity and leaves one with hints of lemon pith and butterscotch.

Abstract

Black plum, boysenberry, and hints of cherry and lavender invite a taste. On the palate, aromatic turn into a sense of taste along with a touch of dark chocolate and reduced blackberry. Supple drying tannins and slight chalky texture close the wine with a calming finish.

8 Years in the Desert

Aromas of pure brambly raspberry juice and blueberry preserves with a hint of white pepper and High Sierra forest floor. Yet, the perceived sweetness on the nose is just that, perceived, and doesn't carry through to the palate. Lush and enveloping with a beam of acidity, notes of blackberry pie, plum and kirsch flourish. Ultra round tannins and lingering raspberry, the wine finishes in slow motion.

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