

# Dolce Vita

## ORIN SWIFT WINE DINNER

19 MARCH 2024

AMUSE-BOUCHE  
Welcome from Chef



HOKKAIDO SCALLOP CRUDO  
Purple cauliflower, blood orange, squid ink soil, sturgeon caviar

*Blank Stare 2019*



RAVIOLI AL TARTUFO  
Chanterelle mushroom, winter truffle, mushroom brew

*Mannequin 2020*



VEAL LOIN & SWEETBREAD  
Potato millefeuille, lemon verbena, sage jus

*Slander 2021*



PORK RAGU PAPPARDELLE  
Mirepoix duxelles, pink garlic, Madeira wine, ricotta

*Palermo 2021*



SORBET  
Mango



TIRAMISU  
Savoardi biscuits, mascarpone, coffee liqueur, cocoa Powder

*8 Years In The Desert 202*

*The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.*