



UNIVERSAL ORLANDO™

wine  riffs™

The central logo for "Wine Riffs" features a white silhouette of a wine glass with a black dot at the base, set against a dark background.

**FRIDAY, SEPTEMBER 21 • 7PM**

Five-Course Dinner + Pairings • \$125\*

Featuring Orin Swift Cellars

**LOEWSHOTELS.TIX.COM**

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**RECEPTION:**  
**PASSED HORS D'OEUVRES**

**ORIN SWIFT CELLARS**  
**SLANDER PINOT NOIR**  
**CALIFORNIA**

Smoked and Fresh Salmon Tartar

Red Shrimp and Goat Cheese Rangoon,  
Sweet Chili Glaze

**AMUSE DUET**

**ORIN SWIFT CELLARS**  
**BLANK STARE SAUVIGNON BLANC**  
**RUSSIAN RIVER VALLEY, CALIFORNIA**

Lobster and Yukon Gold Potato Croissant  
and Grilled Octopus and Crab Bisque

**FISH**

**ORIN SWIFT CELLARS**  
**MANNEQUIN CHARDONNAY**  
**CALIFORNIA**

Pan-seared Black Drum,  
Clam and Coconut Broth, Scallion Spätzle,  
Long Beans, Thumbelina Carrots

## **PHEASANT**

### **ORIN SWIFT CELLARS ABSTRACT RED WINE BLEND CALIFORNIA**

Bacon-wrapped Pheasant Breast and Leg  
Confit Roulade, Polenta Cake,  
Roasted Pearl Onions, Tomatoes,  
Abstract California Red Wine Reduction

## **BEEF**

### **ORIN SWIFT CELLARS MACHETE RED WINE BLEND CALIFORNIA**

Roasted New York Strip Loin,  
Pancetta, Manchego and Mushroom  
Stuffed Sweet Pepper, Buttered Haricot Vert  
and Machete California Red Wine Demi

## **FINALE**

### **ORIN SWIFT CELLARS MERCURY HEAD CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA**

Dark Chocolate Crèmeux Tartlet  
Red Fruits, Cassis and Violet