

HOUMAS HOUSE PLANTATION & GARDENS



AND THE HOUMAS HOUSE FOUNDATION
Present

Dinner and Wine Under the Oaks

Tuesday, May 22nd, 2018

Seating at 6:45, dinner at 7 pm

*A five-course tasting menu prepared by Chef Joseph Dicapo
with wine pairing from the Orin Swift Cellars.*

The history of Orin Swift Cellars dates back to 1995 when on a lark, David Swift Phinney took a friend up on an offer and went to Florence, Italy to spend a semester “studying”. During that time, he was introduced to wine, how it was made, and got hooked. A few more years of university led to graduation and eventually a job at Robert Mondavi Winery in 1997 as a temporary harvest worker. Deciding that if he was going to work this hard, it would eventually have to be for himself, so in 1998 he founded Orin Swift Cellars; Orin is his father’s middle name and Swift is his mother’s maiden name. With two tons of zinfandel and not much else, he spent the next decade making wine for others as well as himself and grew the brand to what it is today.

with Live Jazz Music

Executive Chef Joseph Dicapo

Dinner and Wine Under the Oaks

Orin Swift Wine Dinner

Reception wine

J vineyards brute rose’ sparkling wine

1st Course

Grilled “Red” Caesar Salad

*Grilled romaine hearts with a red Chile Caesar dressing served
with green garlic croutons*

Paired with Orin Swift “Blank Stare” Sauvignon Blanc 2016

2nd Course

Sea Bass in Parchment

*Metro sea bass, red onion, red bell pepper, chervil and citrus
Steamed in parchment paper*

Paired with Orin Swift “Mannequin” Chardonnay 2015

3rd Course

Braised Portobello Mushrooms

Braised Portobello Mushrooms served with natural jus, cream and chives

Paired with Orin Swift “Slander” Pinot Noir 2016

4th Course

Community Coffee Brined Iceland Loin of Lamb

*Community coffee brined Icelandic loin of lamb rolled in herbs and served with
shaved*

asparagus and a parsnip purée

Paired with Orin Swift “Abstract” Red Blend 2016

5th Course

Summer Berry Tart

Fresh summer berry tart glazed with simple syrup served with farmer’s style cheese

Paired with Orin Swift “Palermo” Cabernet Sauvignon 2016



ORIN • SWIFT



For reservations — www.houmashouse.com (Dinner and Wine Under the Oaks)