



Vic & Anthony's[®]
STEAKHOUSE

DAVE PHINNEY WINES & SPIRITS
PAIRING DINNER
FRIDAY, JULY 20, 2018

FOIE GRAS TORCHON

CHOCOLATE, RHUBARB-STRAWBERRY GLAZE, CROSTINI
AYATE AÑEJO TEQUILA OLD-FASHIONED

HAMACHI CRUDO

PICKLED SHALLOTS, SERRANO-CARROT VINAIGRETTE, PEACH CAVIAR, MICRO BASIL
ORIN SWIFT MANNEQUIN CHARDONNAY & AYATE REPOSADO TEQUILA

LAMB LOIN

SUNCHOKE PUREE, ROASTED APRICOT, PERSILLADE, RED WINE REDUCTION
ORIN SWIFT SLANDER PINOT NOIR & ABSTRACT RED BLEND

ROASTED SQUAB

HUCKLEBERRY GASTRIQUE, KOBE FAT POTATO CONFIT, SMOKED SQUAB JUS
ORIN SWIFT PAPILLON BORDEAUX BLEND & SECOND GLANCE WHISKEY

SNAKE RIVER FARMS RIBEYE CAP

HARDCORE CARNIVORE RUB, ROASTED GARLIC PUREE,
ZUCCHINI BLOSSOM, ROASTED CANDY STRIPED BEETS
ORIN SWIFT MERCURY HEAD CABERNET SAUVIGNON

SALTED CARAMELIZED PEAR

GINGERBREAD BLACK WALNUT BRITTLE, MAPLE ICE CREAM,
BOURBON CARAMEL SAUCE
BURNING CHAIR BOURBON WHISKEY

S A V A G E
&
C O O K E

O R I N S W I F T

\$199 PER PERSON
(EXCLUDING TAX & GRATUITY)

