Menu

THURSDAY, JANUARY 22ND • EAGLES LANDING STEAKHOUSE
FEATURING ORIN SWIFT
6PM RECEPTION • 7PM DINNER

AMUSE

CHÉVRE TARTE
Puff Pastry, Dried Fruit Chutney, Prosciutto
feat. Mannequin Chardonnay

FIRST

PORK BELLY
Honey Chipotle Glaze, Daikon Slaw, Herbs
feat. 8 Years in the Desert Red Blend

SECOND

PAPPARDELLE
Short Rib Ragu, Cherry Tomato, Brown Butter, Shaved Parmesan
feat. Palermo Cabernet Sauvignon

DESSERT

PAVLOVA
Crisp Pavlova, Guava Curd, Fresh Strawberries, Chantilly
feat. Blank Stare Sauvignon Blanc

Restaurant Chefs: Matthew Wajswol & Cameron Remine
Pastry Chef: Amy Verduzco
Director of Food & Beverage: Charles Wilson

THE ORIN SWIFT ORIGIN STORY

Welcome to Orin Swift, where bold creativity meets exceptional wine craftsmanship. Since opening our doors in 2013, we've been inviting wine enthusiasts—both old friends and new—to experience our unique approach to winemaking. Now, a decade later, we've expanded and reimagined our wine tasting experiences, transforming the historic downtown St. Helena bank building into a space that embodies the spirit of Orin Swift. Every detail, from the raw, industrial-inspired design to our thoughtfully curated tasting options, reflects our commitment to artistry and innovation.

orinswift.com

FUTURE EVENTS

TAP TAKE OVER

FEBRUARY 2ND
NORTH COAST

TEQUILA NIGHTS

FEBRUARY 5TH
CASA MAESTRI

WHISKEY NIGHTS

FEBRUARY 12TH
BARDSTOWN

Japanese WHISKEY NIGHTS

FEBRUARY 16TH
HIBIKI HARMONY

Wine Nights

FEBRUARY 26TH
SILVER OAK

Text "PAIR" to **54848**

tmcasino.com/pair