



Sip. Savor. Celebrate

**Join us for a Four-Course Experience
Celebrating Seasonal Florida-California
ingredients Paired with Wines from
Orin Swift Cellars**

First Course:

Artichoke & Emmental Tart, Lemon Thyme, Preserved Lemon, Fried Artichoke Heart
Grilled Artichokes and Herbs from The Villages, Paired with the Citrus Notes of
Orin Swift, Sauvignon Blanc Blank Stare Russian River Valley

Second Course:

Halibut with Spot Prawns Mousse, Pistachio Crust & Golden Raisin Beurre Blanc
Pacific Halibut and Spot Prawns from California, Chef's Garden Micro Herbs
and Finished with Golden Raisin Beurre Blanc
Chardonnay Compliments its Buttery Texture and Sweetness
Orin Swift, Chardonnay Mannequin California



Third Course:

Roasted Filet au Poivre, Duck Fat Pomme Purée & Carrot Hay
Tender Beef Filet Paired with Local Yukon Potatoes and Carrot Hay.
Its Flavors are Matched with the Fruit and Spice of
Orin Swift, 8 Years in the Desert California



Fourth Course:

Chocolate Avocado Mousse
Dates, Roasted Nuts & Macerated Blackberries Folded into a
Smooth Chocolate Avocado Mousse with Toasted Nuts.
The Berry Notes of Grenache Enhance the Dessert's Natural Sweetness.
Orin Swift, Abstract Red Blend California



Reception Begins at 6:30pm, Dinner at 7:00pm

\$169.00 Per Adult, Must be 21 to Attend

(Taxes and Gratuities not Included)

Complimentary Valet Parking



For Reservations Please Contact
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