



# Rizzuto's

RISTORANTE & CHOP HOUSE

**New Orleans Wine & Food Experience Dinner  
Featuring Orin Swift**

**Wednesday, March 18, 2020 | 7:00 p.m.  
\$110 per person (excludes tax & gratuity)**

## Antipasta Bruschetta

Grilled eggplant, squash, peppers, roasted tomato, marinated fresh buffalo mozzarella, aged balsamic, lemon infused olive oil, & white anchovy crostini

Mannequin, Chardonnay

## Beet Cured Salmon Crudo

avocado, beets, shallots, cucumber, cherry tomato, crispy quinoa, toasted sesame and Yuzu aioli

Blank Stare, Sauvignon Blanc

## Oxtail Manicotti

Braised oxtail, fresh house-made pasta, porcini mushroom & San Marzano tomato ragu, fresh grated ricotta salata

Slander, Pinot Noir

## Duck Breast

Seared duck breast, black cherry & aged balsamic Sab, caramelized shallot & cherry marmellata, cacio Pepe potato gratin

8 Years in the Dessert, Zinfandel Blend

## Dark Chocolate & Strawberry Semifreddo

Strawberry semifreddo over dark chocolate fudge brownie, chocolate ganache

Mercury Head, Cabernet Sauvignon



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