

TWINE DINNER

with Las Jaras

APRIL 18, 2025

GOLDEN BEET + SALMON BELLY CARPACCIO^{DF+GF}
hibiscus cured salmon belly, frisée charred
cara cara, preserved meyer lemon aioli
with rosé

HEN OF THE WOODS RISOTTO^{GF}
cream of spinach, smoked crème fraîche
crispy shallot, vincotto
with chardonnay

MORROCAN BRAISED PORK SHOULDER^{GF}
pickled strawberry, beet root chicharron
shiso, pink lady apple butter
with glou glou

LAVANDER + FENNEL CRUSTED DUCK^{GF}
harissa butternut squash puree
clementine glazed carrot, hoisin jus
with pinot noir

RED WINE POACHED BARTLETT PEAR^{DF+NA+V}
blackberry cabernet sorbet, biscoff crumble
candied walnut
with sweet berry wine

145 per person