

TWINE DINNER

with J. Brix

June 20, 2025

DF + GF

GOLDEN BEET + SALMON BELLY CARPACCIO

hibiscus cured salmon belly, frisée charred
cara cara, preserved meyer lemon aioli
with 'signs & wonders' red + white blend

GF

HEN OF THE WOODS RISOTTO

cream of spinach, smoked crème fraîche
crispy shallot, vincotto
with 'nomine amoris' orange

GF

MORROCAN BRAISED PORK SHOULDER

pickled strawberry, beet root chicharron
shiso, pink lady apple butter
with 'coucou' chillable red

GF

LAVANDER + FENNEL CRUSTED DUCK

harissa butternut squash puree
clementine glazed carrot, hoisin jus
with "la belle rêveuse" syrah

DF + NA + V

RED WINE POACHED BARTLETT PEAR

blackberry cabernet sorbet, biscoff crumble
candied walnut
with 'audire' pinot noir

145 per person