

# TWINE DINNER

*with Field Recordings*

**MAY 30, 2025**

## **GOLDEN BEET + SALMON BELLY CARPACCIO**

DF + GF

hibiscus cured salmon belly, frisée charred  
cara cara, preserved meyer lemon aioli  
*with 'shucks' white wine*

## **HEN OF THE WOODS RISOTTO**

GF

cream of spinach, smoked crème fraîche  
crispy shallot, vincotto  
*with 'shirts' chardonnay*

## **MORROCAN BRAISED PORK SHOULDER**

GF

pickled strawberry, beet root chicharron  
shiso, pink lady apple butter  
*with 'wonderwall' pinot noir*

## **LAVANDER + FENNEL CRUSTED DUCK**

GF

harissa butternut squash puree  
clementine glazed carrot, hoisin jus  
*with 'regenerator' zinfandel*

## **RED WINE POACHED BARTLETT PEAR**

DF + NA + V

blackberry cabernet sorbet, biscoff crumble  
candied walnut  
*with 'hoss' cabernet*

145 per person