An evening at Twine

Wine, food & good company
with Camins 2 Dreams.

Friday, October 23rd

Join us around the table for a relaxed evening of seasonal cooking and California wines.

Chef Jesse's playful menu draws on seasonal ingredients and global flavors—from heirloom tomato consommé to Okinawa gnocchi—with each dish paired with wines from Camins 2 Dreams.

Their thoughtful, minimal-intervention approach lets the ingredients and wines speak for themselves.

Come with friends, or make a few new ones.

Cocktails à la carte from 5:45 pm
Dinner at 6:30 pm
$160 per person, plus tax and service charge

To reserve your seat:
bortega@twobunchpalms.com
Space is limited.

Please note that we have a $50 no-show fee in place because we know life happens, but we still have to plan ahead! Thanks for understanding.

Twine Dinner

featuring Camins 2 Dreams

Friday, October 23rd

Stuffed Squash Blossoms DF+ GF

turnip and nopal sofrito, pomegranate
and prickly pear gastrique

rosé

Savoy + Tiger Prawn Roulade DF+ GF

heirloom tomato consomé, shiitake, pickled fresno,
and black garlic sea salt

aligote

Okinawa Gnocchi

sweet creamed corn, candied date
and calabrian chili oil

grüner veltliner

Braised Duck Breast GF

juniper berry demiglace, confit cherry tomato
and sweet potato croquette

syrah

Strawberry Semifreddo GF + NA

spiced chocolate mousse, olive oil pearls
and marcona almond

carignan