

TWINE DINNER

with Eco Terreno

JANUARY 10, 2025

SCALLION BELLINI

smoked crème fraîche, olive oil pearl
with prosecco

PERSIMMON & YELLOWTAIL CARPACCIO

whipped sage ricotta, yuzu kosho
rosemary honey, spiced pistachio
with sauvignon blanc

GF+NA

CELERY ROOT AGNOLOTTI

brown butter, vincotto, candied walnut
gran padano
with cab franc

NA

LAVANDER + FENNEL CRUSTED DUCK

harissa butternut squash puree
clementine glazed carrot, hoisin jus
with red blend

GF

RUSTIC APPLE FRITTER

pilsner battered pinky lady sauteed
dates, dulce de leche gelato *with*
cabernet sauvignon
145 per person