

# TWINE DINNER

*with Camins 2 Dreams*

**MARCH 21, 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 gamay*

## **MORROCAN BRAISED PORK SHOULDER**

GF

pickled strawberry, beet root chicharron  
shiso, pink lady apple butter  
*with 'yila' red blend*

## **LAVANDER + FENNEL CRUSTED DUCK**

GF

harissa butternut squash puree  
clementine glazed carrot, hoisin jus  
*with carignan*

## **RED WINE POACHED BARTLETT PEAR**

DF+NA+V

blackberry cabernet sorbet, biscoff crumble  
candied walnut  
*with 'pride' red blend*

145 per person