

TWINE DINNER

with Centopassi

FEBRUARY 7, 2025

GOLDEN BEET + SALMON BELLY CARPACCIO

DF+GF

hibiscus cured salmon belly, frisée
charred cara cara, preserved meyer lemon aioli
with grillo

HEN OF THE WOODS RISOTTO

GF

cream of spinach, smoked crème fraîche
crispy shallot, vincotto
with giato bianco

MORROCAN BRAISED PROK SHOULDER

GF

pickled strawberry, beet root chicharron
shiso, pink lady apple butter
with giato rosso

LAVANDER + FENNEL CRUSTED DUCK

GF

harissa butternut squash puree
clementine glazed carrot, hoisin jus
with nero d' avola

RED WINE POACHED BARTLETT PEAR

DF+NA+V

blackberry cabernet sorbet
biscoff crumble, candied walnut
with catarratto

145 per person