

TWINE DINNER SERIES

APRIL 15TH, 2024

STUFFED SQUASH BLOSSOM ^{GF}

turnip and nopal sofrito, ricotta
pomegranate and prickly pear gastrique

NEROMACCARJ 2018

Gulfi, Italy

CARPACCIO DUO ^{GF}

pink lady apple, bartlett pear, ricotta
preserved lemon, grilled chicory,
heirloom tomato foam

CARJCANTI 2018

Gulfi, Italy

LEEK PARCEL ^{DF+GF+V}

fava bean, pomodoro cherry tomato confit,
crispy dandelion greens

NEROJBLEO 2019

Gulfi, Italy

PAN SEARED KING TRUMPET ^{GF}

horse radish + spring garlic cream
calabrian chili oil

VALCANZJIRA 2019

Gulfi, Italy

ARTICHOKE & SPINACH AGNOLOTTI ^{GF+NA}

vegetable demi glaze, spring onion
bechamel, spiced sorghum glazed carrot
roasted pistachio

NEROBARONJ 2018

Gulfi, Italy

STRAWBERRY RHUBARB COBBLER

seasonal gelato

PROSECCO

Pizzolato, Italy

-125 PER PERSON-