

# TWINE DINNER SERIES

APRIL 29TH, 2024

## STUFFED SQUASH BLOSSOM <sup>GF</sup>

turnip and nopal sofrito, ricotta  
pomegranate and prickly pear gastrique

## PROSECCO

Pizzolato, Italy

## CARPACCIO DUO <sup>GF</sup>

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

## SUPERBLOOM 2023

Las Jaras, CA

## LEEK PARCEL <sup>DF+GF+V</sup>

fava bean, pomodoro cherry tomato confit  
crispy dandelion greens

## OLD VINE ROSE 2022

Las Jaras, CA

## PAN SEARED KING TRUMPET <sup>GF</sup>

horse radish + spring garlic cream  
calabrian chili oil

## BBB ALBARINO 2022

Las Jaras, CA

## ARTICHOKE & SPINACH AGNOLOTTI <sup>GF+NA</sup>

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

## GLOU GLOU 2022

Las Jaras, CA

## STRAWBERRY RHUBARB COBBLER

seasonal gelato

## SWEET BERRY WINE 2021

Las Jaras, CA

-125 PER PERSON-