

# TWINE DINNER

*with Eco Terreno*

**DECEMBER 20, 2024**

## **SCALLION BELLINI**

smoked crème fraîche, olive oil pearl  
*with prosecco*

## **PERSIMMON & YELLOWTAIL CARPACCIO**

whipped sage ricotta, yuzu koshu  
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