

# TWINE DINNER

*with Kivelstadt Cellars*

## SCALLION BELLINI

smoked crème fraîche, olive oil pear  
*with sauvignon blanc*

## STUFFED SQUASH BLOSSOM

turnip & nopal sofrito, ricotta, pomegranate & prickly pear gastrique  
*with rosé*

## BAKED RUTABAGA <sup>DF+GF+V</sup>

roasted cascabel oil, pickled maitake mushroom  
*with a white blend*

## ZA'ATAR CACIO Y PEPE <sup>NA</sup>

sweet potato gnocchi, pea tendril, hibiscus pickled onion, gran padano  
*with pinot noir*

## CHOCOLATE GANACHE CHEESECAKE

coconut & biscoff crumble  
*with a red blend*

145 per person

**OCTOBER 4, 2024**