

WINE DINNER

Wednesday, February 5th - 6pm

TO START

SHRIMP TOAST

yuzu aioli, sesame, scallion

STEAK TARTARE

crispy potato, caesar aioli

MINI SOURDOUGH PANCAKES

whipped boursin, everything spice

Fefinanes Albarino

FIRST

SALT CURED BRANZINO CRUDO

roasted grapes, citrus XO

La Croix Senaillet

SECOND

PORK BELLY CHAR SIU

creamy polenta, pickled vegetables, chili jam

Jaume Vacqueyras

THIRD

BRAISED BISON SHORT RIBS

kimchi aioli, winter pear, mushrooms

Ricudda Chianti Classico

FOURTH

SMOKED CHERRY CLAFOUTIS

almond ice cream

Thorn Clarke Shotfire Shiraz

Featured wines will be available at 15% off for the evening, exclusively for Wine Dinner attendees. Ask our team for ordering details. Purchases will be available for pickup at Bin22.