

# The Kitchen

## WINE DINNER

Wednesday, October 29th - 6pm

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### TO START

#### SHRIMP TOAST

kimchi aioli, pickled pepper

#### PEKING DUCK CROQUETTES

chinese 5 spice, pickled kumquat

#### CHICKPEA PANISSE

whipped feta, miso glazed carrot

*Madaudo Spumante*

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### FIRST

#### TUNA TATAKI

yuzu emulsion, ponzu, crispy shallots

*Monte Tondo Soave*

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### SECOND

#### PLUM GLAZED PORK BELLY

miso sweet potato puree, kimchi,  
candied pecans

*Clavesana Nebbiolo*

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### THIRD

#### GINGER BRAISED SHORT RIB

creamy polenta, crunchy peanuts,  
scallion

*Sanguineti Nessun Dorma*

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### FOURTH

#### PLUM TART

dark chocolate, vanilla

*Monte Tondo Ripasso*

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.

menu and wines subject to change