



URBAN WREN

Restaurant Week

\$70pp

Campanelle

brown butter, pancetta, pomegranate

Da Mar, Proseco, Brut, Veneto, Italy, NV

White Seabass

coconut soak, daikon, nashi pear, puffed rice

Borgo Del Tiglio "Milleeueve" Friuli-Venezia Giulia, Italy, 2020

Guinea Hen

mousseline, winter squash, cauliflower core velouté,

tarragon essence, red sorrel

Upwell, Pinot Noir, North Coast, California, 2020

Loin of Beef

compressed potato, oyster mushroom, roots,

carbonized onion crisp, jus

Knuttel Family, Cabernet Sauvignon, Dry Creek Valley, Sonoma

California, 2018

Chocolate Textures

Alexandre Lamblot "Rata du Rene" Ratafia de Champagne,

Champagne, France, 2018

Suggested Wine Pairings

\$40pp