

The *Twisted* FRENCHMAN

COURSE ONE

choose one

POTATO LEEK SOUP

truffle froth | hazelnut

VARIATIONS OF BEETROOT

roasted | pickled | crisp | raw | powder | froth

PHEASANT & FOIE PÂTÉ

fig | fennel | apple | foie gras torchon

COURSE TWO

choose one

TROUT BOUDIN

spaghetti squash | trout roe | mustard beurre blanc | brown butter powder

FOIE GRAS

pine nut butter | balsamic | brioche | onion marmalade | chive

WINTER VEGETABLE "RISOTTO"

carrot purée | brussels sprout | roasted vegetables | chive

COURSE THREE

choose one

PETIT POUSSIN

roasted root vegetable | pousin diane | brioche | truffle

BOUILL ABAISSE

prawn | monkfish | scallop | tomato foie emulsion

PRIME NY STRIP

smoked cauliflower purée | baby leek | tallow powder | gratin | herb

LAMB WRAPPED LAMB

lamb chop & ground lamb | shishito pepper | marcona almond | chevré | harissa powder

COURSE FOUR

choose one

RASPBERRY & PISTACHIO TORTE

raspberry mousse | pistachio dacquoise | pistachio macaron

DARK CHOCOLATE SOUFLÉ

pistachio crème anglaise

LEMON DÉLICE

lemon cream | almond limoncello pain de genes | toasted meringue | citrus | lemon caramel | limoncello sherbet

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

TUESDAY - SATURDAY 5pm to 10pm
4 COURSE MENU \$65 | WINE PAIRING \$35

**parties of 5 or more are subject to a 20% automatic gratuity
There is a \$20/bottle corkage fee for outside wines*