

The *Twisted* FRENCHMAN

COURSE
ONE
choose one

LOBSTER BISQUE

tarragon hazelnut pesto | chive

VARIATIONS OF BEETROOT

roasted | pickled | crisp | raw | powder | froth

PATÉ DE CHAMPAGNE

pork | pistachio | apricot | mustard | jam | red wine

GRAINS AND ASPARAGUS

smoked buckwheat | quinoa | red pepper | ramp | egg yolk | sunchoke | chèvre

COURSE
TWO
choose one

BRAISED OCTOPUS

orange | carrot | apple | fennel | celery | soft herbs

FOIE GRAS

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

RISOTTO

spring pea | caramelized onion paper | mushroom paper | garlic paper

SCALLOPS

leek bread pudding | bacon powder | shellfish beurre blanc | black truffle

COURSE
THREE
choose one

SPRING PORK

persillade | ramp jus | pommes pont neuf | bacon powder

SEA BASS

belgium endive | preserved lemon | fumet custard

FILET OF BEEF

leek | young root vegetable | marrow | sauce champignons

LAMB LOIN

pistachio crumble | parisienne gnocchi | spring pea | parmesan lamb jus

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

TUESDAY - SATURDAY 5pm to 10pm | SUNDAY 5pm to 9pm
3 COURSE MENU \$55 | WINE PAIRING \$30