

The *Twisted* FRENCHMAN

COURSE
ONE

POTATO LEEK SOUP
truffle froth | hazelnut

COURSE
TWO

VARIATIONS OF
BEETROOT
roasted | pickled | crisp | raw | powder | froth

COURSE
THREE

TROUT BOUDIN
*spaghetti squash | trout roe | mustard beurre blanc
brown butter powder*

COURSE
FOUR

FOIE GRAS
*pine nut butter | balsamic | brioche | chive
onion marmalade*

COURSE
FIVE

BARLEY "RISOTTO"
carrot purée | brussels sprout | roasted vegetables

COURSE
SIX

BOUILLABAISE
*scallop | monk fish | parwn | endive
tomato foie emulsion*

COURSE
SEVEN

PETIT POUSIN
*carrot puree | roasted vegetables | brioche
truffle | sauce diane*

COURSE
EIGHT

DESSERT
choice of

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

TUESDAY - SATURDAY 5pm to 10pm
8 COURSE MENU \$90 | WINE PAIRING \$50

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