

# The *Twisted* FRENCHMAN

**COURSE  
ONE**  
*choose one*

## CAULIFLOWER SOUP WITH DUCK CONFIT

*cauliflower | duck confit | garlic | onion*

## BETROOT SALAD

*pickled and roasted beets | goat cheese | micro arugula | beet froth*

**COURSE  
TWO**  
*choose one*

## FOIE GRAS

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

## LOBSTER RISOTTO

*lobster | 24 month aged carnaroli rice | chive*

## BEEF TARTAR

*NY strip | foie gras and chestnut paté | potato chip*

**COURSE  
THREE**  
*choose one*

## BRIOCHE STUFFED POULET ROUGE

*brioche | carrot | poussin diane | pomme purée*

## SCOTTISH SALMON

*beetroot couscous | melted leeks | leek ash beurre blanc*

## LAMB WRAPPED LAMB

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

## PARISIAN GNOCCHI RATATOUILLE

*eggplant | squash | mushroom | tomato | parmesan*

**COURSE  
FOUR**  
*choose one*

## WHITE CHOCOLATE SOUFLÉ

*pistachio crème anglaise*

## DARK CHOCOLATE SOUFLÉ

*salted caramel crème anglaise*

## ESPRESSO & PRALINE BAVAROIS

*espresso mousse | hazelnut praline foam | cinnamon speculoos | dark chocolate cremeux*

## CITRUS TARTELETTE

*yuzu mousse | lemon cream | white chocolate cremeux | crisp meringues*

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

TUESDAY - SATURDAY 5pm to 10pm

\*parties of 5 or more are subject to a 20% automatic gratuity

There is a \$20/bottle corkage fee for outside wines