
The *Twisted* FRENCHMAN

À LA CARTE

STARTERS

C AULIFLOWER SOUP WITH DUCK CONFIT <i>cauliflower duck confit garlic onion</i>	16
SCALLOP CRUDO <i>chili oil compressed watermelon chive tarragon salmon roe feta</i>	16
LOBSTER RISOTTO <i>lobster 24-month-aged carnaroli rice chive</i>	24
FOIE GRAS PB&J <i>pine nut butter balsamic broche onion marmalade chive</i>	18
ROASTED QUAIL <i>spiced apple bread pudding carrot purée brussels sprouts</i>	18
BEEF TARTAR <i>NY strip foie gras and chestnut paté potato chip</i>	19
BEETROOT SALAD <i>pickled and roasted beets goat cheese arugula beet froth</i>	15
SMOKED SALMON <i>everything bagel pickled beet radish capers crème fraîche</i>	16

ENTRÉES

SALT ROASTED BRANZINO (served tableside) <i>seasonal accoutrements herb and citrus infused olive oil wild rice</i>	44
SCOTTISH SALMON <i>beetroot couscous melted leeks leek ash buerre blanc</i>	38
BEEF WELLINGTON for 2 (served tableside) <i>10 oz. filet foie gras duxelle cauliflower gratin bordelaise sauce pickled pearl onion roasted mushroom</i>	95
RACK OF LAMB <i>creamy goat cheese demi-glace fingerling potato tomato caper anchovy olive</i>	54
BRIOCHE STUFFED POULET ROUGE <i>black truffle brioche carrot sauce Dianne pomme purée</i>	42
LOBSTER POT PIE <i>poached lobster pomme purée leek and celery root puff pastry</i>	39
PARISIAN GNOCCHI RATATOUILLE <i>eggplant squash mushroom tomato parmesan</i>	28
NY STRIP <i>14 oz. prime pomme purée sauce au poivre roasted carrot</i>	58
ROASTED DUCK BREAST <i>confit leg à l'orange confit potato pickled onion</i>	44
6 COURSE CHEF'S TASTING <i>combination of on and off-menu dishes</i>	90

4 course option available on request

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