

SPRING LICIOUS

APRIL 28-MAY 14

twist

KITCHEN + COCKTAIL

THREE COURSE DINNER \$65 per person

APPETIZERS

choice of

grilled octopus

lemon and parsley smashed potatoes, spring sprouts salad (gf)

beef tartare

raw beef tenderloin, capers, shallots, mustard, egg yolk, crostini

burratina

heirloom tomatoes and cherry tomatoes, basil gelee, balsamic reduction (gf)

kale salad

roasted cauliflower, pomegranate, walnut, sesame vinaigrette (vegan, gf)

ENTREES

choice of

gnocchi

eggplant and cherry tomatoes sauce, stracciatella cheese, basil pesto, toasted breadcrumbs (vegetarian)

grilled branzino

argentina pink shrimps and mussels stewed with fregola sarda, sauteed rapini

steak frites

8oz charred california cut striploin, shortening frites, house-made veal jus (gf)

chicken supreme(7oz)

sousvide and seared, paprika and rosemary roasted potatoes, spring onions, chicken gravy (halal)

DESSERT

choice of

tarte au citron

lemon curd, sweet pastry tart, meringue, berries

sticky to ee pudding

salted caramel sauce, chantilly cream, pistachios

chocolate cake

coconut whipped cream, strawberries coulis (gf & vegan)

Friday April 28, 2023 – Sunday May 14, 2023 (7 days/week)

plus applicable taxes, fees and gratuities 2023-03-06