

# twist

KITCHEN + COCKTAIL

## NEW YEAR'S EVE 2024-2025

early seating

### **PRIX FIXE FOUR COURSE**

choice of appetizer, main & dessert

### **FOR THE TABLE**

**baguette** butter and olives tapenade

### **APPETIZER**

**kale salad** red and green kale, roasted cauliflower, toasted walnut, pomegranate, sesame vinaigrette, grana padano

**burratina** roasted beets and beets puree, green onions twirl, honey toasted pumpkin seeds, balsamic

**moroccan octopus** braised in wine and tomato, olives, capers, fennel and oranges salad, potatoes

**steak tartare** raw beef tenderloin, toasted hazelnut, mushrooms duxelles, mustard, arugula, crostini

### **ENTREES**

**lobster linguine** butter poached half a lobster tail, bisque, lobster & crab meat, grape tomatoes, parsley

**steak bordelaise** 10 oz ny striploin, mash potatoes, green beans, bordelaise sauce

**gnocchi al tartufo**, porcini and wild mushrooms, truffle bechamel, fresh black truffles

**chicken supremes**, rosemary roasted potatoes, piri piri sauce, rapini

*add poached 4oz lobster tail + \$30*

*add 3oz foie gras + \$30*

*add freshly shaved winter black truffle from Burgundy + \$20/3g*

### **DESSERT**

#### **creme brulee**

orange and vanilla custard, pomegranate

#### **sticky toffee pudding**

salted caramel toffee sauce, chantilly cream, pistachio crumble

85\$ per person ring in the new year,

Not including taxes, fees\* and automatic 18% gratuity \*Please note a 1% Village Amenity Fee will apply to your total pre-tax bill

All credit cards will incur a 2% transaction processing fee. Menu is Subject to Change Without Notice. 2024-12-31