



# TWISTED TASTING MENU

\$85 PER GUEST

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## 1st course

### BEETROOT TARTARE

goat cheese foam / apple balsamic pearls

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## 2nd course

### FRENCH ONION SOUP DUMPLING

gruyère / garlic parm croutons

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## 3rd course

### WILD MUSHROOM RAVIOLI

truffle cream sauce / pecorino / crispy enoki

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## 4th course

### CHICKEN ROULADE

spinach & ricotta filled / romesco / pesto

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## 5th course

### BEEF TENDERLOIN

pomme anna / port reduction / burnt onion soubise

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## dessert

guests will have the choice of

**BISCOFF LOTUS TIRAMISU**

**CINNAMON ROLL BREAD PUDDING**

**CARROT CAKE**

**SALTED CARAMEL PUDDING**