

twist winter group menu 1

FOR THE TABLE

focaccia and olives for the table

APPETIZERS

choice of

kale salad

roasted cauliflower, pomegranate, walnut, parmigiano reggiano, sesame vinaigrette

calamari

fried squid, capers, banana peppers, bomba aioli

steak tartare

raw beef tenderloin, capers, shallots, herbs, egg yolk, focaccia crostini

ENTREES

choice of

scottish salmon

pan seared, stewed lentils, celeriac cream, winter ratatouille

bistecca

8oz california cut striploin, mash potatoes, green beans, house-made veal jus

duck confit

sunchokes crema, roasted wild mushrooms

gnocchi

gorgonzola and radicchio sauce, walnut, balsamic reduction, grana padano

DESSERT

choice of

eggnog panna cotta

oranged cranberry sauce, rosemary cookie crumble

sticky toffee pudding

salted caramel sauce, chantilly cream, pistachios

\$75pp

Updated 2023-01-05

Menu selection and pricing are valid until March 31, 2023 after which time a spring menu will replace it. Prices do not include taxes, fees* and gratuity. Automatic gratuity of 18% may be applied to groups of 6 or more.

*Please note a 1% + hst Village Amenity Fee will apply to your total pre tax, pre gratuity bill.

*Credit card payments will incur a 2%+ hst processing fee on the total bill.

winter group menu 2

FOR THE TABLE

focaccia and olives for the table

APPETIZERS

choice of

burratina

warm squash & ginger crema, roasted beets, honey toasted pumpkin seeds, green onions

grilled octopus

lemon & parsley smashed potatoes, parsley pesto, fennel & orange salad

steak tartare

raw beef tenderloin, capers, shallots, herbs, egg yolk, focaccia crostini, pecorino foam

ENTREES

choice of

scottish salmon

pan seared, stewed lentils, celeriac cream, winter ratatouille

duck confit

sunchokes crema, roasted wild mushrooms

filet mignon

6oz beef tenderloin, mash potatoes, green beans, house-made veal jus

mushrooms and truffle risotto

porcini and wild mushrooms, truffled mascarpone, parmigiano reggiano

DESSERT

choice of

eggnog panna cotta

oranged cranberry sauce, rosemary cookie crumble

sticky toffee pudding

salted caramel sauce, chantilly cream, pistachios

\$95pp

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winter group menu 3

FOR THE TABLE

focaccia butter and warm olives for the table

APPETIZER

choice of

east coast oysters 1/2 dozen traditional accompaniments

burratina warm squash and ginger crema, roasted beets,
honey toasted pumpkin seeds, green onions

grilled octopus lemon & parsley smashed potatoes, parsley pesto, fennel & orange salad

steak tartare raw beef tenderloin, capers, shallots, mustard, egg yolk, herbs, crostini

ENTREES

choice of

grand bouillabaisse halibut, scallop, lobster, mussels, bisque, garlic bread

14oz charred ribeye rosemary oven roasted potatoes, green beans, homemade veal jus

duck confit sunchokes crema, roasted wild mushrooms

mushrooms & truffle risotto porcini and wild mushrooms, truffle mascarpone

DESSERT

choice of

eggnog panna cotta oranged cranberry sauce, rosemary cookie crumble

sticky toffee pudding salted caramel sauce, chantilly cream, pistachios

chocolate sponge cake mulled wine reduction, coconut cream, berries (gf & vegan)

\$115pp

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