

# twist

KITCHEN + COCKTAIL

## summer group menu 1 \$75

### FOR THE TABLE

focaccia and olives for the table

### APPETIZERS

choice of

#### kale salad

roasted cauliflower, pomegranate, walnut, parmigiano reggiano, sesame vinaigrette (gf)

#### burratina

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

### ENTREES

choice of

#### branzino

grilled seabass filet, argentinian pink shrimp stewed with fregola sarda, sauteed rapini (df)

#### bistecca

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

#### duck confit

sunchokes crema, roasted wild mushrooms, house-made veal jus (gf)

#### gnocchi

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

### DESSERT

choice of

#### tarte au citron

lemon curd, sweet pastry tart, meringue, berries

#### sticky toffee pudding

salted caramel sauce, chantilly cream, pistachios

Updated 2023-06-20

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.

# twist

KITCHEN + COCKTAIL

## summer group menu 2 \$95

### FOR THE TABLE

focaccia and olives for the table

### APPETIZERS

choice of

#### **burratina**

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

#### **grilled octopus**

lemon & parsley smashed potatoes, parsley pesto, spring sprouts salad (gf, df)

#### **beef tartare**

raw beef tenderloin, capers, shallots, mustard, egg yolk, herbs, crostini (df)

### ENTREES

choice of

#### **branzino**

grilled seabass filet, argentinian pink shrimp stewed with fregola sarda, sauteed rapini (df)

#### **duck confit**

sunchokes crema, roasted wild mushrooms, house-made veal jus (gf)

#### **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

#### **tarte au citron**

lemon curd, sweet pastry tart, meringue, berries

#### **sticky toffee pudding**

salted caramel sauce, chantilly cream, pistachios

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# twist

KITCHEN + COCKTAIL

## summer group menu 3 \$115pp

### FOR THE TABLE

focaccia butter and warm olives for the table

### APPETIZER choice of

**east coast oysters 1/2 dozen**

traditional accompaniments (gf, df)

**burratina**

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

**grilled octopus**

lemon & parsley smashed potatoes, parsley pesto, spring sprouts salad (gf, df)

**beef tartare**

raw beef tenderloin, capers, shallots, mustard, egg yolk, herbs, crostini (df)

### ENTREES choice of

**lobster linguine**

poached atlantic lobster, lobster bisque, sauteed spinach

**14oz charred ribeye**

rosemary oven roasted potatoes, green beans, homemade veal jus

**duck confit**

sunchokes crema, roasted wild mushrooms, house-made veal jus (gf)

**mushrooms & truffle risotto**

porcini and wild mushrooms, truffle mascarpone

### DESSERT

choice of

**tarte au citron**

lemon curd, sweet pastry tart, meringue, berries

**sticky toffee pudding**

salted caramel sauce, chantilly cream, pistachios

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