

twist

KITCHEN + COCKTAIL

NEW YEAR'S EVE 2023-2024

live jazz from 6pm-9pm, DJ from 9pm-2pm, 160\$ per person includes;

PRIX FIXE FOUR COURSE

choice of appetizer, main & dessert

AMUSE BOUCHE

foie gras pate, brioche crostini, onion and pepper marmalade

FOR THE TABLE

focaccia butter and warm olives for the table

APPETIZER

lobster caesar butter poached lobster, baby romaine lettuce, caesar dressing, croutons, parm
burratina roasted red beets and beets puree, green onions swirl, honey toasted pumpkin seeds, balsamic

scallops, seared U10 scallop, warm squash and ginger crema, crispy bacon

steak tartare raw beef tenderloin, capers, shallots, mustard, egg yolk, herbs, crostini
upgrade to A5 Tajima Kobe + 65

ENTREES

bc wild halibut, rosemary and chickpeas puree, winter ratatouille, white wine and cherry tomato sauce

filet mignon bordelaise 8oz cnd prime tenderloin, mash potatoes, spicy broccolini, bordelaise sauce
upgrade to 8oz A5 Tajima Kobe Tenderloin + 180

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

cuisse de canard, duck leg confit, fondant potato, seared foie gras, fondant potatoes, blueberries jus

add poached 4oz lobster tail + \$30

add 4oz foie gras + \$35

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

DESSERT

eggnog and vanilla panna cotta
spiked cranberry sauce, rosemary cookie crumble

sticky toffee pudding
salted caramel sauce, pistachios

160 per person ring in the new year, 25\$ non-refundable deposit required for all reservations
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. 2023-12-31