

TAKE OUT 268 NYE MENU



cheese board	can be GF	25
local cheese / fruit / confiture / preserves / whole wheat Italian loaf		
charcuterie board	can be GF	26
house charcuterie / mustard / pickles / olives / whole wheat Italian loaf		
cheese & charcuterie board	can be GF	45
local cheese / house charcuterie / mustard / pickles / olives / whole wheat Italian loaf		

FIRST COURSE

choice of

duck carpaccio GF

ground cherry molasses / compressed apple / preserved mushrooms / herbs / squash aioli / hazelnuts

beet salad Vegan, GF

aged purple beets / roasted golden beets / sunflower seed ricotta / pickled mustard seed / candied sunflower seeds / plum / herbs / sunflower oil

arancini Veg

roasted pepper squash, parm & mozzarella risotto / whipped ricotta / pea shoots / squash aioli

tuna crudo GF

ahi tuna / sour orange ponzu / chilies / shiso / watermelon radish / cucumber / lemon balm oil

SECOND COURSE

choice of

stuffed lobster tail GF

lobster & scallop stuffed tail / butter herb crusted grouper / cannellini cream / braised greens / pomme darphin

ravioli Vegan

red bean & house miso filling / chili squash / celeriac cream / smoked pistachios / malted molasses

stuffed organic chicken GF

truffle sausage / seared foie gras / chicken jus / wild mushrooms / scarlet turnip / crispy brussels

steak

slow smoked tri-tip steak / confit brisket ravioli / green peppercorn jus / french fried shallots / creamed cabbage / black garlic smashed fingerlings

DESSERT

choice of

crème brûlée can be GF
plum custard / sorghum cookie crumble

yuzu cream pie can be Vegan
yuzu pineapple pudding / graham crust / cardamom / whipped cream / toasted coconut

chocolate torte Vegan, GF
dark chocolate / almond flour / crowberry coulis / vegan coconut whip

Send take out orders to:

info@twosixate.com

613 695 8200

3 course table d'hote menu

70 per person plus tax

please let us know of any allergies or dietary requirements