



Dining with The Twisted Tines

Scottsdale, Arizona

The following is a sample menu to assist with building your five course menu and has been structured as our recommendation for a balanced experience. Please choose one option from each course for all guests to enjoy. The chef will prepare one alternative option per course for those with dietary restrictions or allergies after the majority menu has been finalized. Page 7 provides starter options to enjoy in addition to and before the sit down five course dinner. They are also great options for a more social gathering such as cocktail parties, pool parties and sporting events.

Menu items that are underlined contain a premium meat or seafood and will include an upcharge. Premium meat & seafood cost breakdown can be found on page 8. Please speak with your chef if you are interested in more than five courses or adding a wine pairing service. The Twisted Tines is not licensed to provide alcohol for our events.

Insalata

Twisted Caesar | Organic Romaine | Baby Kale | Roasted Heirloom Cherry Tomato
Parmesan Sourdough Crunch | Lemon Caper Vinaigrette

Heirloom Tomato Caprese | Basil Oil | Burrata | Balsamic Caviar | Maldon

Twisted Wedge | Iceberg | Crispy Shallot | Roasted Heirloom Cherry Tomato
Smoked Paprika Oil | Scallion | Crispy Prosciutto | Humboldt Fog | Buttermilk Dill Dressing

Arugula & Prosciutto | Charred Seasonal Fruit | Crispy Prosciutto
Green Apple | Aged Gouda | Citrus Vinaigrette | Merlot Salt

Poached Pear | Organic Greens | Gorgonzola
Candied Walnut | Shaved Fennel | White Balsamic Port Vinaigrette

Beets Six Ways | Fennel Pesto | Fried Beet Top Chevre | Citrus Oil

Charred Octopus | Organic Greens | Grilled Radicchio | Shaved Fennel
Burnt Grapefruit | Spanish Chorizo | Smoked Paprika Vinaigrette

Antipasti

Crispy Pork Belly | Blackberry Mostarda | Fennel Pesto | Pickled Fennel | Radish

Twisted Tuna Tostada | Ahi | Yellowfin | Avocado | Pickled Chile | Micro Herb | Tomato Shooter

Wild Mushroom Arancini | Smoked Mozzarella | Romesco | Arugula | Truffle Vinaigrette

Sesame Seared Ahi | Avocado Wasabi Mousse | Ponzu Caviar | Crispy Garlic | Pickled Daikon | Scallion

Mustard & Herb Crusted Lamb Chop | Chimichurri | Smoked Salt

Seared Brussels Sprouts | Saffron Aioli | Crispy Pancetta | Citrus supreme | Edible Flowers

Beet Cured Hamachi Crudo | Meyer Lemon Oil | Fried Caper | Micro Green

Roasted Poblano Arancini | Smoked Mozzarella | Charred Corn | Arugula | Frisee | Red Pepper Romesco

Pasta

Fettuccine Carbonara | Crispy Prosciutto | House Cured Egg Yolk | Black Peppercorn | Fresh Herbs

Sweet Potato Gnocchi | Spanish Chorizo | Snap Pea | Cherry Tomato | Cilantro Pesto

Rigatoni Bolognese | Short Rib | Smoked Bourbon Bacon | 18 Month Aged Parmesan | Fresh Herbs

Spaghetti Amatriciana | Guanciale | San Marzano | Pecorino Romano | Unfiltered Olive Oil

Squid Ink Bucatini | Calamari | Spanish Chorizo | Pine Nut

San Marzano | Pickled Tinkerbell | Bonito Flake | Scallion

Saffron Gnocchi | Slow Cooked Pork Belly | Heirloom Cherry Tomato

Pea Pesto | Pasture Raise Cured Egg Yolk | Pea Shoot

Oxtail Ravioli | Fontina | Pecorino | Pearl Onion | Crispy Carrot | Paprika Oil

Pesto Bucatini | Burrata | Calabrian Chile Oil | Toasted Pistachio

Wild Mushroom Ragout | Orecchiette | Pecorino Romano | Broccoli Rabe | Fresh Herbs

Entree

Southwest Chicken Roulade | Smoked Mozzarella | Corn Hash | Black Bean Puree | Guajillo Butter

Butter Poached Halibut | Kale & Beet Risotto | Crispy Carrot | Herb Oil

Burgundy Braised Short Rib | Yukon Gold Mash | Caramelized Pearl Onion | Swiss Chard | Microgreen

Miso Glazed Blackened Salmon | Sesame Broccolini | Wild Mushroom

Snap Pea | Basil Oil | Cherry Gastrique | Bonito Flake | Scallion

Chicken Marsala Roulade | Wild Mushrooms | Gruyere | Broccolini | Marsala Beurre Blanc

Risotto Milanese | Braised Oxtail | Saffron | Aged Parmesan | Pea Shoot

Bacon Wrapped Pork Tenderloin | Celery Root Puree | Spring Succotash | Cherry Gastrique

Wild Mushroom Risotto | King Trumpet | Aged Parmesan | Porcini & Chive Popcorn | Truffle Oil

Garlic Herb Infused Lamb Chop | Potato Pave | Charred Broccolini

Toasted Pistachio | Blackberry Shallot Mostarda

Dessert

Chocolate Flourless Cake | Lavender Anglaise | Strawberry Bourbon Compote | Spun Sugar

Pistachio Creme Brulee | Tangerine Whipped Cream | Blackberry Caviar

German Chocolate Bomb | Chocolate Mousse

Pecan Caramel | Coconut Pecan Ice Cream | Candied Coconut

Churro Doughnut | Horchata Ice Cream | Chipotle Chocolate Ganache | Dulce de Leche

Blueberry Lemon Cheesecake | Gingersnap Crust | Mascarpone | Blueberry Compote

Sticky Toffee Date Pudding | Orange Molasses Ice Cream | Candied Pecan | Date Caramel

Green Tea Panna Cotta | White Chocolate Mousse | Coconut Crumble | Cherry Caviar

Twisted Tiramisu | Grand Marnier Sabayon | Ladyfinger | Espresso | Chocolate Ganache | Caramel Crisp

Charcuterie & Cheese

(\$25/person)

Brie | Aged Gouda | Drunken Goat | Rogue River Bleu | Prosciutto | Soppressata | Capicola
Local Bread | Berry Compote | Seasonal Fruit | Seasonal Pickled Vegetables

Hors d'oeuvres

(\$9/person per selection, each selection includes 2 bites per person)

Southwest Arancini | Charred Corn & Jalapeno | Smoked Mozzarella | Romesco | Pickled Onion

Roasted Pear Crostini | Smoky Bleu | Pickled Pear | Local Honey | Micro Greens

Ceviche Tostada | Hamachi | Tomatillo | Cherry Tomato | Cucumber | Micro Cilantro

Nashville Hot Chicken Waffle Slider | Homemade Pickle | Bourbon Barrel Syrup | Smoked Salt

Pork Belly Slider | Brioche | Homemade Pickle | Sweet Onion Aioli | Arugula

Fig Bruschetta | Toasted Brioche | Ricotta | Mascarpone | Meyer Lemon | Thyme | Saba

Spicy Salmon Sushi Roll | Sushi Rice | Cucumber | Avocado | Toasted Sesame

Sweet Chili Tempura Brussels Sprouts | Nori | Toasted Sesame | Scallion

Premium Meat & Seafood Pricing

Durham Ranch Grass Fed Prime

New York or Filet Mignon	\$35/person
Dry Aged Filet Mignon or New York	\$45/person
(High Choice) Tomahawk	\$45/person

Durham Ranch Mishima Wagyu

New York or Filet	\$60/person
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Game

Duck Breast	\$25/person
Lamb Chop	\$35/person

Seafood

Octopus	\$25/person
Yellowfin Tuna (Appetizer Portion)	\$25/person
Norwegian Salmon	\$25/person
Alaskan Halibut	\$30/person
Swordfish	\$30/person
Chilean Sea Bass	\$35/person

Potato & Vegetable Suggestions

Vermont White Cheddar & Chive Hasselback | Classic Yukon Gold Mash | Herb Fondant

Confit & Pan Seared Baby Yukon | Herb Roasted Fingerling | Brown Butter Pave

Lemon Garlic Green Bean | Grilled Balsamic Asparagus | Sicilian Cauliflower

Duck Fat Baby Carrot | Charred Broccolini | Bacon Brussels Sprouts