

20 | TWENTY

5:30 PM - 10 PM
SEPT 24 - OCT 1

\$65

\$83 with Wine Pairing

RESTAURANT

WEEK

STARTERS

Parsnip Salad

Arugula, Black Truffle Vinaigrette



Sauvignon Blanc, Sonoma, Dry Creek

ENTREES

Salmon Pinwheel

Lemon Cous Cous,
Harissa Cauliflower, Tzatziki



Rosé, Cotes De Provence, Barton & Guestier

Duck Breast

Kabocha, Pomegranate, Duck Jus



Pinot Noir, Willamette Valley Vineyards, Oregon

Beef Short Rib

Farrot, Beets, Wild Mushrooms



Bordeaux, St. Emilion, France, Chateau Haut-Goujon

DESSERTS

Butter Cake

Bourbon Butter Pecan Gelato,
Vanilla Anglaise



Sauternes, Bordeaux, France, La Fleur D'or

Tax and gratuity not included in price