

ROIÀ

Commencement Prix Fixe Menu Four-Course \$75

APPETIZER

Grilled Calamari

with spring bean salad & pickled ramps

Tuna Tartare

with soft boiled quail egg, spicy mayonnaise & rye crisps

Burrata

with meyer lemon jam, pine nut brittle & baby kale

PASTA

Fettuccine

with ramp purée, toasted pepitas & robiolina

Tajarin Cacio e Pepe

homemade egg-yolk ribbon pasta with parmigiano & black pepper

ENTREE

Pan Seared Striped Bass

with grilled asparagus, kale purée, heirloom carrots & radish relish

Grilled Lamb Loin

with garlic purée, conserva of leeks, turnips, mushroom & castelvetrano olives

Warm Provençal White Asparagus

with fava beans, peas, radishes, quinoa crumble & dijon mustard reduction

DESSERT

Pistachio Pot de Crème

with rhubarb preserves & crumbled meringue

Gâteau au Chocolat

chocolate ganache, saffron & passion fruit mousse

Strawberry Salad

*with strawberry soup, micro basil
& coconut croquant*

Executive Chef: Avi Szapiro