

# ROÏA

## Lunch

### APPETIZERS

<b>Raw Endive Salad ..</b> .....	<b>11</b>
<i>with bagna cauda, roasted garlic croûtons and parmesan</i>	
<b>Lettuces from our Local Farmers.....</b>	<b>9</b>
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
<b>Grilled Octopus.....</b>	<b>14</b>
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
<b>Soupe du Jour .....</b>	<b>7/9</b>

### Prix Fixe

\$19 Two-Course Menu/ \$25 Three-Course Menu

#### Appetizer

##### Bruléed Pear Salad

*with humboldt fog goat cheese, watercress and sherry-brown-butter vinaigrette*

#### Soupe du Jour

#### Entrée

##### Grilled Branzino

*with squash caponata and sautéed spinach*

##### Tarragon Fettuccine and Bottarga

*with parsley, lemon, peperoncino and white wine*

#### Dessert

##### Olive Oil Cake

*with candied blood orange and rosemary diplomat*

### ENTREES

<b>Roasted Chicken Sandwich .....</b>	<b>12</b>
<i>dijon mustard and herbs, arugula with salad of hand-picked local lettuces</i>	
<b>Duck Confit Sandwich .....</b>	<b>13</b>
<i>garlic aioli, cucumber pickles, gruyère cheese with salad of hand-picked local lettuces</i>	
<b>Moules with Tarragon, Dijon and Pastis .....</b>	<b>13</b>
<i>steamed PEI mussels with garlic, shallots and fennel</i>	
<b>Marcona Almond Mousse .....</b>	<b>23</b>
<i>with braised and roasted celeriac, golden raisin vinaigrette and celery seeds</i>	
<b>ROÏA's Organic Burger .....</b>	<b>16</b>
<i>served on challah bun with lettuce, tomato, onions and pommes frites</i>	
<i>add cheese \$2    add bacon \$3</i>	
<b>Steak Frites .....</b>	<b>28</b>
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	

### SIDES

#### Homemade Pommes Frites 6

*\*Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*