

ROÏA



Restaurant Week Dinner Prix Fixe Menu

Three Courses \$34.10

November 4th-9th, 2018

Appetizer

Sunchoke and Coconut Velouté

with persimmon coulis

Beet Cured Arctic Char

with crème fraîche, smoked apple vinaigrette, radish and poppy seeds

Honeynut Squash Soufflé à la Forestière

with mushroom ragu and spiced honeynut seeds

Entrée

Smoked Bass and Fennel Risotto

with cured meyer lemon conserva

Turmeric Poached Heirloom Carrots

with borlotti bean ragu, radicchio treviso and pistachio gremolata

Duck Confit

*with black cardamom jus, delicata squash purée
roasted turnips and herb salad*

Dessert

Chocolate Panna Cotta

with puffed rice and blood orange marmalade

Caramelized Apple

with oatmeal tuile and burnt cinnamon gelato

Ricotta Cheesecake

with persimmon gelée