

# ROIÀ



## Commencement Prix Fixe Menu

Four-Course \$75

### FIRST COURSE

#### Fluke Crudo

*with pickled chilies, avocado & meyer lemon*

#### Green Garlic Sformato

*with homemade ricotta*

#### Farm Egg

*with fiddleheads, asparagus & mushroom ragoût*

#### Haricots Verts, New Potato and Maitake Mushroom Salad

*with tarragon, red wine vinaigrette, confit garlic & almonds*

### SECOND COURSE

#### Tajarin with Nettle Pesto

*charred asparagus & asparagus jus*

*\*add morels \$15*

#### Lobster Risotto

*with fennel ragù & white wine*

*\*add sturgeon caviar \$15*

### THIRD COURSE

#### Grilled Lamb Loin

*with spiced lentils, braised baby artichokes & harissa jus*

#### Pan Seared Striped Bass

*with garlic confit mousse, watermelon radish, fava bean & ramp conserva*

#### Pan Roasted White Asparagus

*with cashew and dijon foam, fresh peas & quinoa*

### FOURTH COURSE

#### Blackberry Shortcake

*with mint diplomat & blackberry compote*

#### Flourless Chocolate Cake

*with dark chocolate mousse & raspberry gelato*

#### Coconut Custard

*with candied nuts, coconut tuile*

*& lime sorbet*

□ Menu items are subject to change according to availability

Executive Chef: Avi Szapiro

\* We are required to inform you that thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses