

ROÏA

5th Anniversary

Five-Course Prix Fixe Menu \$60

March 27, 2018

First Course

Fluke Crudo

with truffle lime vinaigrette, toasted pinenuts and chives

Second Course

Caramelized Fennel and Honey Goat Cheese

with cured black olives and citrus vinaigrette

Third Course

Pappardelle with Hen Ragù

*rosemary and black pepper homemade pasta
with castelvetrano olives and marjoram*

Fourth Course

Braised Beef Cheek

with 'La ratte' potato mousseline, thyme cipollini and natural jus

Fifth Course

Saffron Pear Croustillant

with crispy meringue, chantilly and pistachios

vegetarian menu available upon request