

ROIÀ

Commencement Prix Fixe Menu

Three-Course \$68

APPETIZERS

Pea Gazpacho

spring pea soup with puffed amaranth and mint

5 Minute Egg & Mushrooms

soft boiled egg with mushrooms conserva, roasted mitake mushrooms, ricotta and fried polenta

Grilled Squid & Asparagus

grilled and marinated local squid, crispy fingerling potatoes, lemon and peperoncino

Burrata & Pea Leaf Crostini

Liuzzi burrata, sautéed pea leaves, pistachios and aged balsamico

ENTREE

Fettuccine with Wild King Salmon

homemade ribbon pasta, confit wild salmon, tarragon, crème fraîche and sterling sturgeon caviar

Duck Breast & Ramps

pan seared duck, wild harvest ramp purée, king trumpet mushroom, kumquat and ramp conserva with duck jus

Striped Bass with Spring Vegetables

wild striped bass, carrot purée, spring salad of snow peas, snap peas, english peas and carrot vinaigrette

Lamb à l'Indienne

grilled rack of lamb, roasted spicy potatoes, saffron-caramelized onions and minted salsa verde

Jumbo Asparagus

poached white and green asparagus, garbanzo beans salad, haricots verts and harissa vinaigrette

DESSERT

Strawberry Pavlova

crispy meringue, fresh strawberries and sumac-lime crema

Vanilla Panna Cotta & Blackberries

vanilla custard with blackberry coulis, fresh blackberries and lemon-fennel seed crumble

Chocolate Pavé

flourless chocolate cake, yogurt mousse and toasted pink peppercorns

Apricot & Lavender Sorbet

homemade sorbet, confit apricots and salted almond brittle

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*