

ROÏA

Restaurant Week Dinner Prix Fixe Menu

Three Courses \$36

Appetizer

Whipped Ricotta Crostini

English Peas, Radish, Olive Oil

Shaved Asparagus

Fennel, Orange, Arugula, Toasted Pistachio Vinaigrette

Striped Bass Crudo

Pickled Green Strawberries, Cucumber, Meyer Lemon

Entrée

Beet Gnocchi

Pork Shoulder Ragu, Mint & Walnut Pesto

Chicken Fricassée

English Peas, Seacoast Mushrooms, Fingerling Potatoes

Polenta Cake

Sautéed Spring Vegetables, Spring Onion Gremolata, Fava Bean Purée

Dessert

Vegan Carrot Cake

Coconut Whipped Cream

Strawberry Mille Feuille

Diplomat Cream, Pistachio

Cocoa Nib Gelato

Candied Cocoa Nib