

# ROÏA

*New Year's Eve Gala*

*Five-Course Menu \$100*

*additional \$55 for Wine Pairings*

*Ruinart Champagne and Burgundy Premier Crus*

## 1st Course

### Oysters & Caviar

*local oysters with champagne mignonnette and rainbow trout caviar*

### Truffled Egg

*slow poached egg with Melanosporum winter truffles, toasted brioche and mâche salad*

### Crustade de Champignons Sauvages

*grilled rye bread with robiola cheese, roasted wild foraged mushrooms*

### Shaved Truffles Additional \$10 a Gram

## 2nd Course

### Tajarin with Winter Truffles

*homemade thin hand-cut egg yolk pasta with Melanosporum truffles, parmigiano and black pepper*

### Fettuccini with Sweet-Breads and Mustard Cream

*homemade ribbon egg yolk pasta with veal sweet-breads nuggets and soffrito*

## 3rd Course

### Pan Roasted Wild-Caught Striped Bass

*with braised fennel, purple haze carrots, Jerusalem artichokes and smoked paprika sauce*

### Grilled Lamb Rib Loin

*organic grass-fed lamb, potato fondant, caramelized salsify, sautéed brassicas and lamb jus*

### Celeriac Sformato

*Italian style souffle, caramelized cipollini onions, romanesco, baby golden beets and fonduta di castelmagno*

## 4th Course

### Cheese Plate

*an assortment of cheeses selected by the chef*

## 5th Course

### Chocolate Cremieux

*chocolate custard with blood orange confiture and blood orange caramel*

### Honey Crisp Tarte Tartin

*warm caramelized apple over puff pastry and sage ice cream*

### Croustillant de Marron Glace

*crispy merengue with chestnut cream and simple syrup poached chestnut*

*Executive Chef: Avi Szapiro*