

ROÏA

Valentine's Day Three-Course Prix Fixe Menu \$65

Wednesday 14- Sunday 18

wine and amaro pairing additional \$35

Appetizer

Oysters on the Half Shell

with champagne sabayone and sturgeon caviar

Rosa di Gorizia Radicchio

with rose water-lime vinaigrette, charred spigariello and toasted pepitas

Fois Gras Roulade

with pomegranate jus and pine nut graham cracker

Sparkling Bouvet, Brut Rosé

Entrée

Lobster Tortellini

with lobster consommé and chives

Venison Mixed Grill

with puffed farro, pistachio harissa, mint yogurt and confit leeks

Purple Cauliflower Steak

with fried sunchokes, vegetable demi glace, hazelnuts and herbs

*Chardonnay Marie Pierre Manciat, St Véran, Le Clos, 2014
or*

Pinot Noir, Irancy, Vignoble Dampt, 2012

Dessert

Rose Crème Brûlée

with homemade doughnuts and rose flower diplomat

Meyer Lemon Tart

with toasted meringue

Chocolate and Pistachio Mousse Cake

with raspberry foam

Homemade Pistachio and Meyer Lemon Sorbet

Meletti Amaro

or

Montenegro Amaro

Executive Chef: Avi Szapiro

** Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*