

ROIÀ

Valentine's Day
Three-Course Tasting Menu \$65
additional \$25 for Wine Pairings

Appetizer

Wild Coho Salmon Tartare

potato chips, quail egg, and dill buttermilk

Braised Pork Cheek

apple compote, bacon and shallots

Shaved Root Vegetables

*beets, celeriac, carrots with extra virgin olive oil
and 12 year old balsamico*

Entrée

Pan Roasted Black Bass

baby fennel, sunchokes and saffron tomato broth

Grilled Filet Mignon

roasted beets, kale purée and sauce bordelaise

Truffled Celeriac Risotto

vialone nano rice, celery root and black truffle

Dessert

Complimentary Moscato di Pavia, Centorri, NV Lombardy

Baba au Rhum

*sponge cake soaked in a light honey rum syrup served
with crème anglaise and pineapple sorbet*

Opera Gateau

layers of chocolate ganache coffee buttercream and almond biscuit

Pomegranite Granita

pomegranite shaved ice with dark chocolate tuile

Executive Chef: Avi Szapiro

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