



The Roosevelt

Restaurant Week Menu Fall 2016

First Course

- cauliflower soup, raisin, curry oil
- little gem lettuce, cured egg, radish, buttermilk dressing
- smoked chicken wings, Alabama white sauce, our hot sauce
- burrata cheese, beet, fennel, mustard vinaigrette
- chorizo & calamari ragout, polenta, basil oil
- poutine, sausage gravy, pimento cheese

Second Course

- trout, lentils, fried brussel sprouts, celery root puree
- scallops, parmesan farro, cauliflower, mushrooms, mushroom broth
- roasted chicken breast, mashed potatoes, broccoli rabe, lemon caper sauce
- pork shoulder, rice grits, kimchi, pickles, chili sauce
- bistro steak, fingerling potatoes, charred onion, bacon, horseradish sauce

Dessert

- foie gras pound cake, salted caramel gelato
- chocolate pudding, orange cream, cocoa nibs
- honey panna cotta, peanut granola
- peanut butter pie, cocoa whipped cream