

Roberta's

2017

PASSED CANAPÉS

MARKET/GARDEN

French Breakfast Radish

beurre blanc, long pepper, shio kombu

Fairytale Eggplant

citrus, charred eggplant, coriander berry

Beets and Grains

seeds, smoked yogurt, orange

Morels and Peas

english peas, labneh, lemon

LAND & SEA

Market Fish Crudo

white soy, yuzu, black lime, soy salt

Arctic Char on Everything Crisp

scallion blossom, cream cheese, dill

Smoked Sasso Chicken

kyoto carrot, alfalfa, sumac

Pork Rilette

persimmon, shallot jam, pickled currant

STATIONARY BITES

RAW BAR

Build your own seasonal raw bar.

Selections subject to availability

Oysters *ramp mignonette*

Shrimp *cocktail sauce*

Ceviche *leche de tigre*

Caviar *creme fraiche, blini*

CARVING

Red Wattle Porchetta

Creekstone Dry-aged Strip

Served with assorted condiments

BOARDS

Salumi and Cheese

*Roberta's bread and butter,
honey comb and marinated olives*

Market Crudite

assorted crackers and seasonal dips

Assorted Tarts

~foraged mushroom, scallion, miticrema

~english Pea, morel, goats milk fromage

~fig, chevre noir, vincotto

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DINNER SELECTIONS

SALAD

Romaine

candied walnut, pecorino, mint

Watermelon

black lime, macadamia milk, basil, chili

Radicchios

grapefruit, pecan, plum, blu di bufala

Panzanella

heirloom tomato, stracciatella, basil

SIDE

Persian Cucumber

garlic, chili, fennel

Fall Greens

new potato, bearnaise, horseradish

Roasted and

Raw Corn

black berries, corn pudding, pistachio

Roasted Beets

yogurt, fennel, orange

ENTREE

Guinea Hen Pot Pie

currant, maitake, goat butter

Red Wattle Porchetta

new potato, bing cherry, scallion

Lamb Saddle

english peas, mint, lemon verbena

Dry-Aged Creekstone Ribeye

*70-day aged beef,
hakurei turnips, charred greens*

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CLASSIC PIZZAS

Rosso

tomato, garlic, oregano

Margherita

tomato, mozzarella, basil

Famous Original

tomato, mozzarella, caciocavallo, chili flake, oregano

Bee Sting

tomato, mozzarella, soppressata, chili, basil, honey

The Good Girl

taleggio, garlic, kale, pork sausage

Speckenwolf

mozzarella, speck, mushroom, onion, oregano

Cheesus Christ

cream, mozzarella, taleggio, parmigiano reggiano, black pepper

Beastmaster

tomato, mozzarella, gorgonzola, pork sausage, capers, red onion, jalapeño

Axl Rosenberg

tomato, mozzarella, soppressata picante, mushrooms, double garlic, jalapeño

Millennium Falco

tomato, parmigiano reggiano, pork sausage, onion, chili flake, bread crumbs

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SEASONAL DESSERTS

Choices are subject to availability and include, but are not limited to, the following:

Pavlova

black lime, mint, citrus

Sticky Bun Bread Pudding

crème anglaise, orange

Seasonal Gelato

Roberta's Cookie Board

dark chocolate shortbread

Fine and Raw Sunflower chocolate chip

oatmeal lace crisp

Roberta's Pastry Board

sweet

*coffee cake (slice)
almond croissant
chocolate croissant
sticky bun*

savory

*croissant
ham & cheese croissant
garlic knot
kale, asiago, mushroom
cheese twist*