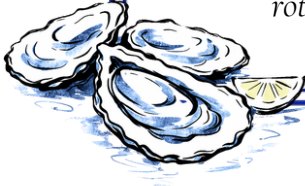


RO-LA-RUE



LOCAL OYSTERS

*rotating oysters, champagne mignonette,
cocktail sauce, lemon (gf) | 1 ea*

HORS D'OEUVRES

CHEF'S CRUDITÉ

Farmers market vegetables , whipped hummus, sea salt crackers (gf) | 10

HERB FALAFEL

Quinoa tabouleh , tahini sauce (gf) | 12

PIRI PIRI MUSSELS

Steamed sushi rice (gf) | 11

WARM CALAMARI SALAD

Heirloom tomatoes , marjoram (gf) | 13

PETIT PLATS

STEAK TIPS AU POIVRE

Sautéed spinach , Pommes frites (gf) | 16

SLOW BAKED COD

Truffled braised cabbage , lobster bisque , shoe string frites (gf) | 16

CAULIFLOWER STEAK

Warmed chick pea purée , harrisa vinaigrette , goat cheese crema (gf) | 16

SIDES

SAUTÉED SPINACH | 8

MASON POMMES FRIES | 8



Rochambeau