

# ROYALE

WINTER RESTAURANT

# WEEK

JANUARY 2019

# PRIX-FIXE

# \$35/3

# COURSES

TO PARTICIPATE • CHOOSE ONE

DISH PER COURSE • A LA CARTE

PRICED SEPARATELY

DESSERT  
ENTREES  
APPETIZER

## first course

**“suppli al telefono”** *fried risotto croquettes, mozzarella, tomato sauce*

**hydroponic greens** *shaved fennel, citrus, toasted hazelnuts, mint, manchego, citrus vinaigrette*

**roasted squash & ricotta crostini** *aged balsamic, fried sage, toasted almonds*

**fried brussel sprouts** *pecorino, mint, chili, lemon, tahini*

**creamy tomato & fennel soup** *garlic croûtons, oregano, basil oil*

## second course

**duck confit** *cannellini beans, bacon lardons, sage, salsa verde*

**North Carolina trout** *arugula, haricots verts, toasted almond vinaigrette*

**The “Saint & Co” shorty** *all short-rib burger, American cheese, crispy shallots, gribiche aioli on a Saint & Co. everything brioche bun*

**green coconut curry mussels** *Boulted bread, curry mayo*

**mezza rigatoni** *charred radicchio, brussels, squash, whipped ricotta*

## third course

**blood orange buttermilk cake** *blood orange curd*

**mini banana split**