

ROBERT Restaurant Week Menus

BRUNCH- select 2 courses \$45

First Course:

KABOCHA SQUASH SOUP- Caramelized Apples, Pepitas

BURRATA- Fuyu Persimmon, Pomegranate Seeds, Pistachio, Micro Arugula

MIXED BERRY FRENCH TOAST- Vanilla Chantilly

Main Course:

AVOCADO TOAST- Poached Egg, Baby Kale, Chery Tomatoes, Sourdough

IMPOSSIBLE BURGER- Caramelized Onions, Cheddar, Tofu Aioli, Hand Cut Fries

EGGS ROYALE- Smoked Salmon, Poached Eggs, Dill Hollandaise

PENNE RIGATE- Wild Mushroom, Asparagus, Chèvre, Seasoned Panko

Dessert:

MANGO PANNA COTTA- Coconut Truffle, Raspberry Foam

LEMON MERINGUE CAKE- Citrus Strawberries, Candied Almonds, Blackberry Coulis

Wine Selections

Simonnet-Febvre Des Lyres de Chardonnay, Loire Valley, France 2022 **\$12/ glass**

Bonanza Cabernet Sauvignon Lot #7, Cental Coast, California 2022 **\$15/ glass**

LUNCH- select 2 courses \$45

First Course:

KABOCHA SQUASH SOUP- Caramelized Apples, Pepitas

BURRATA- Fuyu Persimmon, Pomegranate Seeds, Pistachio, Micro Arugula

WINTER SALAD- Lacinato Kale, Apple, Spiced Pecans, Winter Squash, Dried Cranberries, Manchego

Main Course:

SCOTTISH SALMON- Cauliflower a la Grecque

IMPOSSIBLE BURGER- Caramelized Onions, Cheddar, Tofu Aioli, Hand Cut Fries

PENNE RIGATE- Wild Mushroom, Asparagus, Chèvre, Seasoned Panko

Dessert:

MANGO PANNA COTTA- Coconut Truffle, Raspberry Foam

LEMON MERINGUE CAKE- Citrus Strawberries, Candied Almonds, Blackberry Coulis

Wine Selections

Simonnet-Febvre Des Lyres de Chardonnay, Loire Valley, France 2022 **\$12/ glass**

Bonanza Cabernet Sauvignon Lot #7, Cental Coast, California 2022 **\$15/ glass**

DINNER- 3 courses \$60

First Course:

BURRATA- Fuyu Persimmon, Pomegranate Seeds, Pistachio, Micro Arugula

WINTER SALAD- Lacinato Kale, Apple, Spiced Pecans, Winter Squash, Dried Cranberries, Manchego

BEEF SALAD- Quinoa, Black Mission Figs, Medjool Dates, Chèvre

Main Course:

WILD MUSHROOM RISOTTO- Pecorino

PETITE FILET MIGNON- Compound Butter, Celeriac Purée, Broccolini

BRANZINO- Artichoke Ratatouille, Black Olive Vinaigrette

Dessert:

CRÈME FRAICHE CHEESECAKE- Mixed Berry Compote, Orange Jelly

CHOCOLATE GANACHE TART- Raspberry Mousse, Passionfruit Jam

Wine Selections

Simonnet-Febvre Des Lyres de Chardonnay, Loire Valley, France 2022 **\$40/ bottle**

Bonanza Cabernet Sauvignon Lot #7, Cental Coast, California 2022 **\$60/ bottle**