



MENU

ROGER

THREE Course \$80 or FOUR Course \$95

Course 1

CHOOSE ONE

Compressed Pear & Arugula (GF | Veg)
Lobster Bisque (GF)

Goat Cheese, Lemon Mustard Dressing
Chive, Lemon Oil

Course 2

CHOOSE ONE

Shrimp Cocktail (GF)
Beef Tartare
Truffled Beet Carpaccio (Vegan)

Black Garlic Cocktail Sauce
Dijon, Caper, Cornichon, Egg Yolk, Focaccia Crostini
Oregano Aioli, Cress, Focaccia Crostini

Course 3

CHOOSE ONE

Prime Rib (GF)
Squid Ink Fettucine
Spiced Roasted Whole Cauliflower
(GF | Vegan)

Au Gratin Potatoes, Broccolini
Mussels, Clams, Calamari, Arrabiata Sauce
Mojo Verde, Pomegranate Seeds

Course 4

Pineapple Upside Down Cake (GF)

Coconut Shortbread, Coconut Cream, Caramelized
Pineapple, Maraschino Cherry Granita

A la Carte Option

(SERVED BETWEEN COURSE 2 & 3)

Seafood Tower \$95
(SERVES TWO)

Local Oysters, Shrimp, Crab Louie Toast, Lobster Medallions,
Potato & Caviar Nests, Cocktail Sauce, Grape Mignonette,
Tarragon Butter

1. served raw or undercooked, or contains raw or undercooked ingredients
2. consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

roger + the ameswell hotel are cashless establishments.
california sales tax + a 22% service charge will be added to groups of 8 or more