

restaurant week

prix-fixe

\$45

select one from each course,
kindly place your order in full

starters

shrimp cocktail

horseradish cocktail sauce, lemon

caesar

baby gem romaine, parmesan, house croutons

greens

mixed lettuce, herbs, sherry vinaigrette

arugala

sourdough croutons, toasted pine nuts, dried currants,
sherry vinaigrette

tuna tartare

peasant toast, lemon and tabasco mayo

burrata

caponata, sliced coppa, sweet roasted pepper, aged balsamic

mains

rigatoni pomodoro

basil, stracciatella, parmigiano

sautéed branzino

tuscan fingerling potato, salsa verde, grilled lemon

pan roasted amish chicken

panzanella salad with arugula, pine nuts and dried currants

steak au poivre

butter basted 7oz bavette, peppercorn sauce

desserts

basque cheesecake

citrus roasted berries

dark chocolate mousse

caramel and sweet cream

seasonal gelato or sorbet

sides +\$10

french fries

regular / truffle / sweet potato

mac n cheese

sautéed spinach

tuscan white beans

lobster mac n cheese / 24

for the table +\$9

house made focaccia and country breads

local butter, tomato basil, ricotta and hot honey dips

@rosevalekitchen

20% service charge included for parties of 4 or more. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. kindly let your server know of any food allergies or intolerances in your party

CARVER ROAD
HOSPITALITY

specialty cocktails

lychee cosmo	24
american harvest vodka, ketel one grapefruit rose, lychee, lime, cranberry	
the winter's tale	22
michter's rye, bacardi ocho rum, degroff amaro, golden falernum, allspice, scrappy's bitters	
¡no mames, güey!	24
exotico tequila, dos hombres mezcal, roasted pineapple spirit, blood orange, mango-chili-lime, agave, elote, sexy salt	
not new york sour	22
yellowstone bourbon, spiced pear, ginger, lemon, baking spice, red wine	
jungle cruise	22
tanqueray sevilla orange gin, campari, pineapple, lemon, coconut, prosecco	
fir baby	22
house-made mulled wine with grand marnier, douglas fir, unfiltered apple cider, and seasonal spices served hot (limited availability of twelve per night)	
vip espresso martini	24
diplomatico reserva exclusiva rum, borghetti café, espresso, licor 43 (add your face on your martini +5)	
batterbeer	24
hennessy vs cognac, beach whiskey, bubba's secret stills whiskey, vanilla soda, pumpkin spice cream	
mr lee manhattan	30
nikka coffey grain whisky, lillet blanc, scrappy's orange bitters	
b-signal	60
clase azul reposado tequila, montenegro, scrappy's chocolate bitters	

beer

draft

buenaveza salt & lime lager, california	4.7%	11
downeast cider (seasonal), new york	6.5%	11
victory merry monkey	10%	11

bottled

narrangansett light, rhode island	3.8%	12
krombacher pilsner, germany	4.8%	11
hitachino nest white ale, japan	5.0%	14
boulevard bourbon barrel quad, mo	11.8%	14
guinness draught, ireland	4.2%	12
greenport otherside ipa, new york	6.8%	11

zero proof

athletic brewing na ipa	0.0%	10
guinness 0.0	0.0%	11
amalfi spritz	0.0%	16

coffee & tea \$6

coffee

espresso, double espresso, brewed coffee, cappuccino, caffè latte, macchiato

tea

english breakfast, earl gray, moroccan mint, green tea tropical, chamomile, rooibos chai

dessert

dark chocolate mousse	12
caramel and sweet cream	
chilled zabaglione	12
moscato d' asti, fresh fruits and berries	
basque cheesecake	12
citrus roasted berries	
lemon tart	10
toasted meringue, fresh berry	
gelato & sorbet	10