



ROOST

elevated american cuisine

OCTOBER CHEF'S TABLE AND WINE TASTING

EXECUTIVE CHEF BRENDAN ARENTH, ROOST

ERIC HILTZ, BIN412

10.25.18

COURSE 1

Lobster Cappuccino

bourbon Chantilly

COURSE 2

Foraged Mushroom & Spinach Salad

poached egg, Banyuls vinaigrette, toasted peanuts, pickled red onion

COURSE 3

Seared Hokkaido Scallops

smoked tomato grits, roasted carrots, chestnut purée

COURSE 4

Roasted Iowa Premium Beef

Swiss chard, Yukon gold purée, red wine jus

COURSE 5

Sweet Potato Beignet

Millie's chocolate ice cream, almond crumble