



ROCK N ROOTS SPRING DINNER...

# PETALS & PLATES



## SMALL PLATES

### CEVICHE

CREAMY LECHE DE TIGRE WITH COCONUT MEAT & HEARTS OF PALM



### STACKED KALE SALAD

KALE, CRANBERRIES, ALMONDS WITH A BALSAMIC MISO DRESSING

TOPPED WITH SLICED AVOCADO



## MAIN

### BAJA TACOS

SEASONED & LIGHTLY FRIED BANANA BLOSSOM, BAJA SLAW, LIME

PICKLED ONIONS & SPICY MAYO



## DESSERT

### LEMON VANILLA CREME BRÛLÉE

A SILKY LEMON VANILLA CUSTARD AND FINISHED WITH A DELICATE

CARAMELIZED SUGAR CRUST TOPPED WITH FRESH BERRIES



## MOCKTAIL

SERVED WITH A CUCUMBER BASIL MOCKTAIL



DATE: SATURDAY 5/2

TIME: 5:30-7 & 7:45-9:15

CALL: 516-385-4889 | EMAIL: ROCKNROOTSEATERY@GMAIL.COM

\*\$120 FOR 2 | CASH ONLY | MUST PAY TO CONFIRM\*

\*\*PLEASE ADVISE OF ANY ALLERGIES PRIOR\*\*