

# MANNY AT ROXY'S CAFE

Chef Manny Torres Gimenez

## *SAMPLE MENU*

*Based on seasonality and availability, the chef selects ingredients and dishes in the spirit of following menu to create a four- or ten-course pairing*

Kumamoto oyster with ginger, scallion, and apple cider vinegar

Bay scallop sushi with pickled ginger

Local crab hand roll with fennel sprouts and spicy garlic sauce

Colombian style cheese arepa with Petaluma butter and Monterey Jack

Venezuelan-style pork arepa with spoked pork chop, salsa de ajo and salsa de ají

Wild arugula vichyssoise with pickled carrot salad and dill crema

Plantain chitarra pasta with chorizo, egg and parmesan

Yucca gnocchi with wild bluefoot, maitake and shiitake mushrooms

Market greens with pomegranate, Asian apple pear, persimmon and calendula

Fettuccine Bolognese with basil, aged pecorino and balsamic reduction

*FOUR COURSES - \$25*

*TEN COURSES - \$75*