

The Roosevelt
NEW ORLEANS

A WALDORF ASTORIA™ HOTEL

IN-ROOM DINING SPRING DINNER MENU

Please Dial Ext. 3841; 4pm-11pm

SOUPS AND SALADS

Chicken & Sausage Gumbo \$12

Andouille Sausage, Smoked Chicken, Collard Greens, Dark Roux, Steamed Rice

Creole Onion Soup \$16

Rabbit Jus, Gruyere Cheese, Crostini, Roasted Bone Marrow

Grilled Peach Salad \$14

Compressed Peaches, Goat Cheese Ranch, Jalapenos, Pickle Shallots

Classic Waldorf Salad \$20

Apples, Crab, Grapes, Candied Pecans, Celery, Dill

Add to any salad

Shrimp \$8

Chicken \$6

Hanger Steak \$22

SIDES

Crab Boil Fried Potatoes \$12

Side Salad Gem Lettuce with market vegetables \$8

Truffle Frites \$20

Fried Brussel Sprouts \$14

SHARING PLATES

Braised Veal Cheeks \$26

Heirloom Corn Grits, Confit Alliums, Black Garlic Jus

Rabbit Pappardelle \$20

Braised Rabbit, Pecorino Rabbit Jus, Carrot Top Pesto

Lions Mane Asada \$24

Cauliflower Puree, Elote Street Corn, pickled Strawberries

Crispy Pork Belly \$24

Frisse & Cilantro Salad, Charred Pineapples, Salsa Tatemada and Pickle Peppers

ENTREES

Pan Seared Duck Breast \$36

Cashew Pipian 'Mole' Apricot Glazed Bok Choy

Dry Aged Prime Rib Eye \$65

Truffle Frites, Black Garlic Chimichurri

Sea Bass \$32

Gazpacho Emulsion, Corn Flan Tomato Concasse

Pompano Almondine \$32

Tempura Battered Pompano, Almondine Sauce, Leek Puree, Pickled Pears and Malt Vinegar Foam.

Certified Angus Burger/ Beyond Vegan Burger \$22

Lettuce, Tomatoes, Onion, Pickles

Choice of Cheese:

Cheddar, Swiss, Provolone, American

DESSERT

Banana Tart Tatin \$15

Banana, Caramel, Almond, Tahitian Vanilla

Milk Chocolate Tart \$16

Milk Chocolate, Cinnamon, Buttermilk, Strawberry

Carrot Cheese Cake \$16

Nutmeg, Cinnamon, Pineapple, Cream Cheese, Chai

Roosevelt's Famous Beignets \$9