



RUSCONI'S
American Kitchen


A late harvest Tasting Menu

Amusé

Chef's whim

First Course


wild arugula and Frisée with amish blue cheese

pomegranate, cured grapes and pepitas 

2015 brancott sauvignon blanc-marlborough, new zealand

Second Course


natural sea scallops and kabocha squash grits

crisp apples and bacon vinaigrette 

2013 buehler chardonnay-russian river valley

Third course


grilled loin of lamb and white truffle scented risotto

san joaquin gold, small carrots and red wine gastrique  *

2013 simi cabernet sauvignon- alexander valley

Fourth Course

dark chocolate bread pudding with salted caramel


vanilla bean and berry sauces 

chefs selected american crafted dessert wine

\$40.00

(wine pairing additional \$20)

* may contain undercooked protein

 gluten free dessert available upon request. no splitting or sharing please