



RUSCONI'S

American Kitchen

Easter Brunch 2017

Starters

house smoked salmon and dill blini

lemon crème fraiche, tomatoes, cucumbers, red onions and frisee

warm berry and mascarpone crepe

cinnamon cream

lobster bisque

crème fraiche and gulf shrimp

baby field greens and amish blue cheese fritters

toasted macadamia nuts, grilled apples and blackberry balsamic vinaigrette

kale and romaine salad with cotija cheese

roasted garlic dressing, roasted corn relish, smoked bacon, and Basil pesto

grilled spring peaches and arugula *

pancetta, american goat cheese and agave

Main Courses

easter quiche with roasted chicken breast, grilled vegetables and aged pecorino

wilted spinach, asparagus and mild red chili sauce

steak and eggs *

poached eggs on focaccia with wood grilled beef tenderloin
sweet potato hash and herb emulsion

gulf shrimp and blue crab Benedict *

crisp bacon on focaccia with sweet potato hash

apple glazed pork tenderloin *

green chili mac n cheese, agave glazed carrots

garlic and herb roasted rack of spring lamb *

goat cheese yellow corn polenta, organic carrots, swiss chard and tarragon jus

pan roasted sea bass with cauliflower puree

roasted baby cabbages, green beans and shaved shallots

grilled beef tenderloin with spaghetti squash *

wilted organic spinach and blue cheese dumplings

Desserts

strawberry budino

Champagne gelee and strawberry suspension

carrot cake with pecan frosting

carrot caramel sauce

dark chocolate crème brûlée s'mores

\$56.00 Per Guest

*some items may contain undercooked proteins, this may increase the chance of foodborne illness