



RUSCONI'S

American Kitchen

Mother's Day Celebration

Starters

house smoked salmon

red pepper blini, cilantro crème fraiche, tomatoes, cucumbers, red onions and frisee

chilled tomato gazpacho

blue crab and gulf shrimp

lobster bisque

key west shrimp and cilantro crema

grilled peach and amish blue cheese salad

toasted hazelnuts, blackberry balsamic vinaigrette

kale and romaine salad with roasted corn relish

creamy garlic dressing and pear tomatoes

braised beef short ribs *

creamy grits, crispy shallots and red wine sauce

Main Courses

grilled vegetable quiche with grilled breast of chicken

cotija, organic spinach, asparagus and mild red chili sauce

house smoked salmon with poached eggs and lemon dill hollandaise *

english muffin and roasted fingerling potatoes

steak and eggs *

poached eggs on focaccia with wood grilled beef tenderloin
roasted potatoes and herbed hollandaise

gulf shrimp and crab benedict *

Italian bacon on focaccia

apple cider glazed pork tenderloin *

parmesan fingerling potatoes, wilted spinach and grilled carrots

pecan wood grilled leg of lamb with sweet potatoes*

baby yellow squash, swiss chard and rosemary jus

pecan wood grilled sea bass grouper

key west shrimp, tarragon and citrus scented risotto, snap peas and carrot jus

black angus beef tenderloin with grilled vegetable pearl pasta *

cilantro citrus emulsion and wilted spinach

Desserts

grilled strawberry panna cotta

whipped mascarpone and spring berries

madagascar vanilla bean crème brûlée

grilled peach relish

berry and white chocolate empanada

blackberry sauce and chocolate ice cream

warm berry and mascarpone crepe

cinnamon whipped cream and spring berry sauce

\$58.00 Per Guest

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