



RUSCONI'S

American Kitchen

New Year's Eve!

2017

first course



warm goat cheese with arugula, frisée and passion fruit gastrique
preserved apricot dressing, grilled pears and spiced pine nuts

"Rusconi's Kitchen" caesar salad
roasted pepper garlic dressing, grilled corn relish and spiced croutons

roasted cauliflower soup
walnut pesto and chive

lobster bisque
house made crema and key west shrimp

red wine braised beef short rib
kabocha squash puree

blue crab and shrimp cake
frisée and roasted corn salad, lobster butter sauce

fennel smoked salmon and semolina pancakes
roasted pepper crème fraiche, tiny roquette, crisp capers and onion

entree



roasted natural pork tenderloin with cider glaze*
spaghetti squash, small green beans and apple jus

pan roasted florida grouper with lobster butter sauce*
heirloom potatoes, braised fennel, cured tomatoes

garlic and herb crusted rack of lamb*
grilled vegetable ratatouille, corn crepe and black olive sauce

grilled tenderloin of beef with goat cheese and roasted pepper polenta*
heirloom baby carrots and balsamic onion jus

open faced key west shrimp ravioli
cured tomatoes, crimini mushrooms, wilted baby spinach, crustacean butter sauce

dessert



salted caramel and ghiradelli chocolate chip cheesecake
chocolate cookie crust

espresso and banana budino
chocolate dipped bacon

nixon square meyer lemon brûlée
almond biscotti crust, marinated winter berries and their sauce