



RUSCONI'S

American Kitchen

Christmas Eve 2017



first course choice of one

leek and fennel soup
wild caught crab ravioli

lobster bisque
key west shrimp

amish blue cheese and apple pear salad
small field greens, spiced pecans and maple dressing

warm goat cheese with frisée and lola rosa salad
golden beets, spiced hazelnuts and chardonnay vinaigrette

blue crab and shrimp cake
piquello pepper and lobster butter sauce

boneless beef short rib with vanilla scented butternut squash
dark chocolate demi and carrot jus

RAK caesar salad with corn relish
roasted pepper garlic dressing, cilantro pesto and san joaquin gold

main course choice of one

grilled breast of natural chicken
kabocha squash risotto, pearl onions, small green beans

roasted natural pork tenderloin
winter squash, wilted spinach, tiny green beans and apple jus*

wood grilled aged black angus new york strip steak *
roasted garlic mashed potatoes, grilled carrots, crisp onions and horseradish cream

garlic and herb crusted rack of lamb *
yellow corn polenta, garlic confit, braised fennel and olive jus

nixon square meyer lemon and agave glazed salmon
herb spaetzle, capers, tomatoes and wilted spinach

pan roasted wild sea bass and key west shrimp
roasted garlic and herb grits, small cabbage, purple carrots and lobster butter sauce

desserts choice of one

grilled apple bread pudding with preserved summer fruit
spiced pecans. vanilla sauce and caramel ice cream

pumpkin maple and cranberry crème brûlée
winter berries

banana and chocolate hazelnut empanada
vanilla ice cream and berry sauce

\$52.00 per person plus tax and gratuity

*some items may contain undercooked proteins which may increase the chance of food borne illness.