



## *Valentine's Day 2018*

Reservations by calling 480-483-0009 or online at [www.rusconiskitchen.com](http://www.rusconiskitchen.com)

Rusconi's American Kitchen Valentine's Day 3-course menu is \$62.00 per person and features multiple options in each course for guests to choose from including:

### **FIRST COURSE**

- Baby romaine salad with farmstead San Joaquin Gold – with smoked bacon vinaigrette, crumbled eggs and Roquette pesto
- Wild arugula and house-smoked sustainable salmon – with tiny croutons and Nixon square Meyer lemon vinaigrette
- Lobster bisque – with roasted Arizona Desert Sweet Shrimp
- Ancho chile seared ahi tuna – with quinoa salad, avocado and tiny tomatoes
- Pan roasted Desert Sweet shrimp – with green chile mash, Schreiner's linguica sausage, cured tomato and corn jus
- Boneless short ribs and mild roasted pepper risotto – with parmesan cheese and red wine jus

### **MAIN COURSE**

- Herbed breast of natural chicken – with parmesan and grilled vegetable risotto, small green beans and balsamic vinegar jus
- Roasted natural pork loin – with roasted cauliflower, heirloom potatoes, smoked bacon, wilted organic spinach and port wine reduction
- Garlic and herb crusted rack of lamb – with heirloom potatoes, small green beans, fennel, cured tomato and roasted pepper tapenade
- Wood grilled Florida grouper – with butternut squash spaetzle, purple carrots and vanilla-scented Meyer lemon sauce
- 14-day aged filet of beef tenderloin – with spaghetti squash, wilted spinach, sweet potato dumplings and red wine gastrique

### **DESSERT COURSE**

- Grilled apple fritters – with salted caramel and Meyer lemon curd
- White chocolate cheesecake – with blackberries, dark chocolate and berry sauces
- Banana s'mores in a jar – with marshmallow, peanut butter and smoked bacon

**We happily split checks up to 4 people per party.  
If you have any food allergies please alert your server before placing your order.**