



RUSCONI'S

American Kitchen

Easter Brunch 2018

Starters

house smoked canadian salmon with citrus herb blini
crème fraiche, tomatoes, cucumbers, red onions and frisee

warm strawberry and ricotta crepe
caramel sauce and mint

lobster bisque
crème fraiche and gulf shrimp

baby field greens and amish blue cheese fritters
toasted macadamia nuts, grilled apples and blackberry balsamic vinaigrette

bacon, butter lettuce and tomato salad
applewood bacon dressing, baby heirloom tomatoes, focaccia croutons

grilled spring peaches and arugula *
crisp pancetta, laura chenel goat cheese and agave

Main Courses

cast iron short rib hash and sunnyside egg
butternut squash, yukon gold potatoes, red onion

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

arizona dessert sweet shrimp and blue crab benedict *
crisp bacon on focaccia with sweet potato hash

agave and lavender glazed pork loin *
sweet potato pancake, brussels sprouts, maple gastrique

braised spring lamb shank with sunnyside up egg *
goat cheese and yellow corn polenta, organic carrots, and tarragon jus

pan roasted sea bass with spring pea risotto
baby carrots, green beans and lemon butter sauce

grilled beef tenderloin with amish blue *
fingerling potatoes, wilted spinach and red wine gastrique

Desserts

dark chocolate budino
caramel sauce, berries and chantily cream

lemon biscotti cheesecake
chantily cream, strawberry and mango sauces

pistachio and caramelized peach crème brulee

\$58.00 Per Guest

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