



RUSCONI'S

American Kitchen

Mother's Day Celebration

Starters

house smoked salmon with dill blini

hard boiled quail egg, lemon crème fraiche, tomatoes, cucumbers, red onions and frisee

chilled tomato gazpacho

blue crab and gulf shrimp

lobster bisque

key west shrimp and cilantro crema

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

baby field greens and amish blue cheese fritters

toasted macadamia nuts, grilled apples and blackberry balsamic vinaigrette

grilled spring peaches and arugula *

crisp pancetta, spiced pine nuts, laura chenel goat cheese and balsamic syrup

Main Courses

cast iron short rib hash and sunnyside egg

butternut squash, yukon gold potatoes, red onion

house smoked salmon with poached eggs and cilantro 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

blackberry glazed pork tenderloin *

parmesan fingerling potatoes, garlic wilted spinach, kale and grilled carrots

braised spring lamb shank with sunnyside up egg *

goat cheese and yellow corn polenta, baby carrots, and tarragon jus

pecan wood grilled florida grouper

key west shrimp, tarragon, snap peas, citrus scented risotto and lobster butter sauce

wood grilled beef tenderloin with grilled vegetable pearl pasta *

blue cheese sauce, roasted garlic wilted greens and cabernet gastrique

Desserts

dark chocolate budino

caramel sauce, berries and chantily cream

lemon biscotti crusted strawberry cheesecake

salted caramel and blackberry 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