



# RUSCONI'S

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## American Kitchen

### *Easter Brunch 2024*

#### *Starters*

**spring pea soup with dill crema**

scottish salmon and noble bread crostini

**grilled spring peaches and arugula salad with balsamic**

house made candied bacon, sonoma goat cheese, marcona almonds

**wild blue crab and spring tomato salad**

marinated cucumbers, shallots, pear tomatoes, cilantro pesto, tiny greens

**boneless beef short rib with balsamic molasses shellack**

creamy potatoes, sauce verde, crispy potato

**house smoked scottish salmon with citrus herb blini**

crème fraiche, tomatoes, cucumbers, red onions and frisée

#### *Main Courses*

**blue crab and gulf shrimp benedict \***

poached eggs, crisp bacon, sweet potato hash and citrus emulsion

**balsamic and lavender glazed pork tenderloin \***

sweet potato, brussels sprouts, apple jus

**braised spring lamb shank with sunnyside up egg \***

creamy roasted pepper polenta, baby green beans, and tarragon jus

**wood grilled beef tenderloin and poached eggs \***

noble bread, sweet potato hash and herb emulsion

**pan roasted florida grouper with forbidden rice**

baby carrots, green beans and carrot ginger emulsion

**grilled beef tenderloin with amish blue \***

yukon gold potato puree, red wine gastrique, grilled broccolini

#### *Desserts*

**dark chocolate budino**

Caramel sauce, berries and chantilly cream

**lemon biscotti cheesecake**

strawberry and mango sauces, chantilly cream

**pistachio and caramelized peach crème brûlée**

**\$82.00 Per Guest**

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