



# RUSCONI'S

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## American Kitchen

### *Mother's Day Celebration*

#### *Starters*

**house smoked salmon with mini red pepper pancake**

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

**chilled tomato gazpacho**

wild blue crab and tiny vegetables

**baby romaine salad with roasted corn relish**

creamy parmesan dressing and pear tomatoes

**braised beef short ribs \***

goat cheese and roasted pepper grits, crispy shallots and red wine sauce

**arugula and grilled peaches**

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

#### *Main Courses*

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

noble bread, sweet potato hash and herb emulsion

**gulf shrimp and crab benedict \***

poached eggs, house made canadian bacon on focaccia

**roasted pork tenderloin with blackberry glaze \***

parsnip puree, spring squash, shaved vegetables, sauce verde

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

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

**roasted sea bass**

gulf shrimp and citrus scented risotto, snap peas and carrot ginger jus

**wood grilled angus beef tenderloin with spaghetti squash \***

goat cheese dumplings truffle cream and cabernet gastrique

#### *Desserts*

**lemon biscotti crusted blackberry cheesecake**

chocolate shard, pulled sugar, salted caramel and vanilla sauces

**strawberry and chocolate budino**

whipped mascarpone, cocoa nibs

**madagascar vanilla bean crème brûlée**

grilled peach and strawberry relish

**\$82.00 per guest**

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