



RUSTIQUE

DINNER MENU

WINTER 2017-18



RUSTIQUE

STARTERS

- Macaroni and Cheese
Roasted Mushrooms - Truffled Mornay 17
- Salmon Tartare*
Shaved Fennel - American Caviar - House Potato
Chips - Crème Fraiche Aioli 17
- Crispy Frogs Legs
Lemon Garlic Cream - Gremolata 18
- Escargots
Our Version of the Classic 16
- Steamed Mussel
Pastis - Garlic - Leeks - Herbs— Grilled Bread 22
- Soufflé au Fromage 16
- Foie Gras of the Moment Special MP

SHARED

- Charcuterie Board - Assortment of Pâté & Dried Aged Meats 27
- Crispy Calamari - Spicy Romana Sauce 19
- Camembert en Croute - Fruit and Fig Jam with Baguette 18
- Chicken Liver Pâté - Crostini - Fruit Preserves 9
- Pommes Frites 9
- Truffle Frites - 2 Year Parmesan 18
- Artisanal Cheese Plate
3 Cheese / 19
4 Cheese / 23

Soups & Salads

- Authentic Onion Soup Gratinée 14
- Soup Du Soir MP
- Mix Greens Salad
Dijon Vinaigrette - Shaved Fennel
Orange Supremes - Olives - Field Greens 14
- Basil Ceasar Salad
Basil Croutons - 2 Year Aged Parmesan 15
- Spinach Salad
Lardons - Shirred Egg - Chevré Crostini 18

ENTREES

- Pan Roasted Ruby Trout
Shaved Brussels Sprouts - Whole Grain Mustard Fingerling Potatoes
Citron Beurre Blanc 38
- Beef "Pot-au-Feu"
Fingerling Potatoes - Root Vegetables
Mushrooms - Horseradish Crème 45
- Steak au Poivre
Flat Iron / 38 8oz with Pommes Frites
Rib Eye / 54 14oz with Pommes Frites
- Milk Fed Veal Calf's Liver
Potato Puree - Pickled Red Onion
Smoked Bacon Lardons - Sauce Robert 36
- Salmon a' la Plancha
Country Ratatouille - Fine Herbs - Béarnaise Sauce 38
- Seared Duck Breast
Apple & Parsnip Puree - Radish Watercress Salad
Orange Demi Glace Sauce 39
- Plate du Jour / MP

Lighter Entrees

- Pulled Short Rib Beef Risotto
Roasted Red Peppers - Horseradish Crème - Pine Nuts
Sherry Gastric Sauce 34
- Coq au Vin
Mushrooms - Bacon - Pearl Onions - Butter Noodles 34
- Sweetbreads Sheperd's Pie
Peas & Carrots - House Gravy - Lardons - Potato Purée 34
- Duck Confit Gnocchi
Pulled Duck Leg Confit - Sage Brown Butter - Arugula
Orange Gastric Sauce 36
- Daily Risotto Special MP

GLASS WINES WHITE

2014	Pinot Grigio	10
	Mezza Corona - Italy	
2014	Sauvignon Blanc	12
	Simi - Sonoma County, Ca	
2015	Sancerre	18
	Domaine du Carrou - Sancerre, Fr	
2015	Chardonnay	14
	Jean Marc Brocard - Burgundy/Chablis	
2013	Chardonnay	17
	Sonoma Cutrer - Russian River Ranches, Ca	
2014	Chardonnay	22
	Walter Hansel - Russian River	

Sides

- Country Ratatouille
Roasted Vegetables - Herbs Provencal 12
- Caramelized Brussels Sprouts
Sherry Gastric - Lardons 10
- Onion Rings
With House Made Apple Ketchup 9
- Creamy Yukon Potato Gratin 9
- Nightly Side Specials MP



GLASS WINES RED

2015	Cabernet Sauvignon	12
	Louis Martini - California	
2013	Zinfandel	10
	Redemption - Dry Creek Valley, Ca	
2014	Cotes Du Rhone	14
	J.L. Chave - France	
2015	Malbec	13
	Altos del Plata - Mendoza, Argentina	
2016	Cabernet Sauvignon	16
	Newton - North Coast, California	
2014	Pinot Noir	18
	Coppola Director's Cut - Russian River	
2014	Domaine Gachot Manot	22
	Cotes De Nuits-Village, Burgundy, Fr.	
2014	Chateau Lescalle	22
	Bordeaux Superieur - Bordeaux, Fr	

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
12.13.17