



New Year's Eve Menu 2017-2018

First Seating Before 6:15 \$125 per person

First Course

Butternut Squash Bisque

Maple Brined Pork Belly, Charred Scallion, Apple Chips

Crab and Baby Beet Salad

Pickled Watermelon Radish, Arugula, Frisee and Lemon Emulsion

Fennel Crusted Ahi Nicoise

Fingerling Potato, Haricot Vert, Heirloom Tomato, Anchovy Olive Tapenade, Egg Yolk and Fried Capers

Seared Foie Gras

Potato Latkes, Cider Reduction, Chive oil and Beet Sprouts

Main Course

Gnocchi Roma

Carmelized Shallot, American Caviar, Basil and Vodka Cream Sauce

Crab Stuffed Lobster Gratin

White Wine Glazed Asparagus, Crisp Potato and Pickled Chili

Colorado Striped Bass

Honey Sous Vide Carrots, Roast Fennel, Lemon Brown Butter

Rack of Lamb

Rustique Ratatouille, Mint Chimichuri, Crisp New Potato

Beef Filet Tenderloin

Sous Vide Tenderloin, Olive Smashed Potatoes, Charred Broccolini, Béarnaise

Seared Duck Breast

Foie Gras Oats, Tobacco Shallots, Port Cherry Reduction, Chive Oil

Dessert

Sticky Toffee Cake

Bourbon & Vanilla Gelato and Candied Pecans

Crepe Ala Mode

Whipped Chevre, Mint, Acai Sorbet, Chocolate Espresso Dust

Cheese Board

Chocolate Truffles, Triple Cream Brie, Fourme d' Ambert Bleu, Fresh Strawberries, Honey, Toasted House Brioche

Shared Things to Start With

Charcuterie Board / 26

Assortment of Pâté & Dried Aged Meats

Cone of Pommes Frites / 9

Truffle Frites with Parmesan / 16

Macaroni and Cheese / 18

Roasted Mushrooms - Truffle

Sides

Caramelized Brussels Sprouts / 9

Sherry Gastrique - Bacon Lardons

Sautéed Garlic Spinach / 9

Potato Purée / 9

On NYE we add a 20%
Service to all Checks

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



New Year's Eve Menu 2017-2018

Second Seating After 6:15 \$175 per person

First Course

Butternut Squash Bisque

Maple Brined Pork Belly, Charred Scallion, Apple Chips

Crab and Baby Beet Salad

Pickled Watermelon Radish, Arugula, Frisee and Lemon Emulsion

Fennel Crusted Ahi Nicoise

Fingerling Potato, Haricot Vert, Heirloom Tomato, Anchovy Olive Tapenade, Egg Yolk and Fried Capers

Second Course

Seared Foie Gras

Potato Latkes, Cider Reduction, Chive oil and Beet Sprouts

Gnocchi Roma

Carmelized Shallot, American Caviar, Basil and Vodka Cream Sauce

Seared Scallops

Truffle Parsnip Puree, Lardons, Caper & Raison Brown Butter

Pork Belly Risotto

Roasted Mushrooms, Watercress, Tarragon Jus, Apple Chips

Main Course

Crab Stuffed Lobster Gratin

White Wine Glazed Asparagus, Crisp Potato and Pickled Chili

Colorado Striped Bass

Honey Sous Vide Carrots, Roast Fennel, Lemon Brown Butter

Rack of Lamb

Rustique Ratatouille, Mint Chimichuri, Crisp New Potato

Beef Filet Tenderloin

Sous Vide Tenderloin, Olive Smashed Potatoes, Charred Broccolini, Béarnaise

Seared Duck Breast

Foie Gras Oats, Tobacco Shallots, Port Cherry Reduction, Chive Oil

Dessert

Sticky Toffee Cake

Bourbon & Vanilla Gelato and Candied Pecans

Crepe Ala Mode

Whipped Chevre, Mint, Acai Sorbet, Chocolate Espresso Dust

Cheese Board

Chocolate Truffles, Triple Cream Brie, Fourme d' Ambert Bleu, Fresh Strawberries, Honey, Toasted House Brioche

On NYE we add a 20%
Service to all Checks

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poultry, seafood, shellfish, or eggs may in-
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08/06/15

Shared Things to Start With

Charcuterie Board / 26

Assortment of Pâté & Dried Aged Meats

Cone of Pommes Frites / 9

Truffle Frites with Parmesan / 16

Macaroni and Cheese / 18

Roasted Mushrooms, Truffle

Sides

Caramelized Brussels Sprouts / 9

Sherry Gastrique - Bacon Lardons

Sautéed Garlic Spinach / 9

Potato Purée / 9



RUSTIQUE



NEW YEARS EVE BAR MENU, YES! BAR MENU

LIGHT ITEMS

ONION SOUP \$14

CRAB AND BABY BEET SALAD \$20
PICKLED WATERMELON RADISH, ARUGULA, FRISEE AND LEMON EMULSION

CLASSIC CAESAR SALAD \$15

RUSTIQUE FAMOUS MAC AND CHEESE WITH MUSHROOMS \$16

CHARCUTERIE BOARD \$32
ASSORTMENT OF PATE AND DRIED AGED MEATS

TRUFFLE FRITES \$18

CLASSIC FRENCH FRIES \$9

BAR ENTRÉE DISHES

COLORADO STRIPED BASS \$38
HONEY SOUS VIDE CARROTS, ROAST FENNEL, LEMON BROWN BUTTER

SEARED DUCK BREAST \$40
FOIE GRAS OATS, TOBACCO SHALLOTS, PORT CHERRY REDUCTION, CHIVE OIL

GRILLED FLAT IRON STEAK \$34
POMMES FRITES AND AU POIVRE SAUCE

GRILLED SALMON SALAD \$36
MIXED GREENS, ORANGE SUPREMES, SHAVED FENNEL,
MARINATED OLIVES, DIJON VINAIGRETTE

PORK BELLY RISOTTO \$34
ROASTED MUSHROOMS, ARUGULA, TARRAGON JUS, APPLE CHIPS

DESSERT

STICKY TOFFEE CAKE
BOURBON & VANILLA GELATO AND CANDIED PECANS

CREPE ALA MODE
WHIPPED CHEVRE, MINT, ACAI SORBET, CHOCOLATE ESPRESSO DUST

CHEESE BOARD
CHOCOLATE TRUFFLES, TRIPLE CREAM BRIE, FOURME D' AMBERT BLEU, FRESH
STRAWBERRIES, HONEY, TOASTED HOUSE BRIOCHE

AVAILABLE ALL NIGHT IN OUR BAR AREA AND AT THE BAR