


# Rustik New Year's Eve 2021

Amuse Bouche – Crab and Mascarpone Gougères

## Appetizer (Select One)

Rustik Caesar Salad – romaine / napa / parmesan / anchovy dressing / lardon / croutons


Seared Tuna – pepper crusted / celeriac purée / red pepper bruschetta 

Smoked Duck Salad – smoked duck breast / beets / sprouts / arugula / gribiche (herb egg salad sauce) 


Butternut Squash Soup – roasted butternut squash puree / crème fraiche  

## Mains (Select One)

Stuffed Chicken Supreme – spinach, cranberry and chèvre stuffed / cassoulet / glace 

Rainbow Trout – pan seared / steamed rice and peas / roasted vegetables / saffron beurre blanc 

Beef Wellington – tenderloin / duxelles stuffed puff pastry / roasted vegetables / pomme puree / glace

Ratatouilles – stewed vegetables / quinoa / sautéed spinach  

## Desserts (Select One)

Orange Crème Brûlée – Grand Marnier infused / hard sugar top 

Baked Alaska – sugar cookie base / vanilla or Nutella gelato / toasted marshmallow meringue

Flourless Chocolate Cake from Gammi di Cakes – crème anglais / powdered sugar 

Churros – cinnamon sugar dusted / berry coulis / powdered sugar / chocolate drizzle

 =Gluten Free  =Vegetarian

Please mention any allergies or dietary restrictions to your server

\$80 + taxes & gratuities