New Years Eve 2026

Appetizers

French Onion Soup $12
sourdough croutons – caramelized onions – beef broth – gruyere & monterey jack cheese

Rustik Caesar Salad $18
romaine - nappa cabbage - Grana Padano parmesan cheese - croutons - lardons - RustiK anchovy dressing

Winter Salad $18
julienned cabbage – roasted squash – dried cranberries – lemon poppy seed vinaigrette

Seared Scallops (2) $23
butternut squash purée – crispy onions – fennel slaw – tomato jam

Steak Tartare $26
beef tenderloin chopped – capers – pickles – shallots – herbs – crostini

Mains

Chicken Supreme $42
chicken supreme breast – roasted potatoes – market vegetables - caramelized onion glaze

Duck Bolognese on Rigatoni $39
Ground duck breast – tomato sauce – Grana Padano parmesan cheese

Vegan stew $35
mix of local root vegetables - green lentil w/ ginger, cumin, paprika - served on roasted potatoes

Beef Tenderloin (7oz) $67
garlic mashed potatoes – market vegetables – demi glace

Black Cod $53
celeriac purée – sautéed green vegetables – pepperonata

Australian Rack of Lamb $72
garlic mashed potatoes – market vegetables – demi glace

Add Jumbo Shrimp(2) $21 or Lobster Tail $27

Desserts

French Vanilla Crème Brulée $10
vanilla custard – hard sugar top

NY Style Cheesecake $10
NY style cheesecake topped with berry compote

Chocolate Torte $9
flourless chocolate torte – crème anglais

Lemon Curd Tart topped with Marshmallow Meringue $10
Granny Smith apples – oat crumble – salted caramel ice cream

Gluten Free Substitute – 2.5 Bread- 3 =Gluten Free =Vegetarian