

# Rustique Party Menus (Subject to Changes)

**Menu 1: 3 course \$70.00**

## 1<sup>st</sup> Course

**Authentic Onion Soup Gratinee**

**Mixed Greens**

With Dijon Vinaigrette

**Caesar Salad Provencal**

With Basil Croutons

## 2<sup>nd</sup> Course

**Steak Au Poivre**

With Pommes Frites

**Oven Roasted Half Chicken**

Butternut Squash - Haricot Vert -

Pumpkin Seeds - Pickled Currants - Sherry Jus

**Pan Roasted Trout**

With Whole Grain Mustard Fingerling Potatoes and Shaved

Brussels Sprouts with Citron Beurre Blanc

**Old World Vegetable Risotto**

## 3<sup>rd</sup> Course

**Warm Chocolate Profiterole**

**Menu 2: 3 Course \$80.00**

## 1<sup>st</sup> Course

**Authentic Onion Soup Gratinee**

**Spinach Salad**

Goat Cheese Crostini, Lardons, Shallot Vinaigrette, Shirred Egg

**Macaroni & French Cheese**

With Truffle Oil

**Caesar Salad Provencal**

With Basil Croutons

## 2<sup>nd</sup> Course

**Steak Au Poivre Classic**

With Pomme Frites

**Salmon a' la Plancha**

Rutabaga Puree - Roasted Trumpet

Mushrooms - Watercress - Crispy Shallots -Tarragon Glaze

**Oven Roasted Half Chicken**

Butternut Squash - Haricot Vert -

Pumpkin Seeds - Pickled Currants - Sherry Jus

**Pot-Au-Feu: Braised Short Ribs of Beef**

Potato, turnips, and Horseradish Crème

**Old World Vegetable Risotto**

## 3<sup>rd</sup> Course

**Crème Brulee**

**Menu 3: 3 Course \$95.00**

## **1st Course**

**Spinach Salad**

With Goat Cheese Crostini, Lardons, Shallot Vinaigrette, Shirred Egg

**Authentic Onion Soup Gratinee**

**Macaroni and French Cheese**

With Truffle Oil

**Prince Edward Island Mussels**

Citrus Anejo Tequila Broth - Espelette Chili - Wild Boar Soppresatta – Basil Chiffonade

## **2<sup>nd</sup> Course**

**Steak Au poivre American (16 oz. Dry Aged Rib eye)**

With Pommes Frites

**Roasted Half Chicken**

Butternut Squash, Cipollini Onions, Pumpkin Seeds, Pickled Currants, Sherry Jus

**Pan Roasted Trout**

With Whole Grain Mustard Fingerling Potatoes and Shaved Brussels Sprouts and a Fennel-Orange Chutney with Citron Beurre Blanc

**Pot-Au-Feu: Braised Short Rib of Beef**

With Turnips, Potatoes, and horseradish Crème

**Old World Vegetable Risotto**

## **3<sup>rd</sup> Course**

**Crème Brulee**

9.3 % Tax and a 20% Gratuity will be added to all menus

## **Other Entrée Options**

(Entrée options may change the Price of Certain Menus)

Check on Availability times

Duck Confit with Tomato and Goat Cheese Galette, Watercress & Tarragon Vinaigrette

Lamb rack with Truffled Fingerling Potatoes, Baby Carrots and Blackberry Demi

Calf's Liver with Bacon and Onions, Potato Puree and Sauce Dijon

Crispy Sweet Breads Fava Beans, Asparagus, Trufflé Pommes Puree and Sherry Gastrique  
Veal Osso Bucco with Soft Polenta

Roasted Provençal leg of lamb/ vegetable tian and juniper berries jus

Seared medallions of veal, red lentil ragout burnt orange sauce

Beef tournedos Rossini, potatoes a' la boulangere and truffled demi

Crispy duck leg confit with caramelized Brussels sprouts and whole grain mustard sauce

Monkfish medallions a' la American with lemon and fennel risotto

9.2 % Tax and a 20% Gratuity will be added to all menus

## **Stationed Hors'd Oeuvres**

Charcuterie Board: Assortment of Pâté, Saucisson & Dried Aged Meats ....23

Truffle Frites with Parmesan....12

Crispy Calamari with Spicy Romano Sauce.....15

Chicken Liver Pate Spread...5

Macaroni & French Cheese with Mushrooms and Truffle Oil....13

Black Mussels with Thyme, Garlic Butter and White Wine.....18

## **Passed Hors'd Oeuvres**

Brandy scented Chicken Liver Mousse on Crostini

Salmon Tartare on Wonton Crisps

Mini Crab Cakes with Meyer Lemon Remoulade Sauce

Braised Short Rib Galette with Horseradish creme

Vol-au-vents :

Sweetbreads with Cider and Apples

Duck Leg Confit with Orange Jam

Braised Short Ribs with Green Peppercorn Demi

Cod brandade dumplings with nicoise olives aioli

Crispy pork belly Skewers with sweet and spicy Mustard Glaze

Quiche Loraine Bites with Tomatoes Provençal

Mini Crepes with Ratatouille and Balsamic Syrup

Crab Salad on Apple Chips

Grilled Lamb Chops with herbs de Provence and Lavender Honey

Roasted Mushroom and Goat Cheese Strudel

Braised Short Rib Galette with Horseradish creme

Crispy seafood fritters with gribiche sauce

