



# RUSTIQUE



## NEW YEARS EVE EARLY SEATING (BEFORE 6:15)

### FIRST COURSE

#### POTATO LEEK SOUP

PUFF PASTRY CROUTON, LEMON CRÈME FRAICHE & CHIVES

OR

#### FENNEL CURED SALMON GRAAVLAX

WARM POTATO PANCAKE AND STURGEON CAVIAR (+25)

OR

#### ROASTED WINTER VEGETABLE SALAD

CHANTERELLE CONSERVA, TRUFFLE SHERRY VINAIGRETTE

OR

#### HOUSE CURED BACON

GRILLED TREVISO, TOMATO JAM AND ROQUEFORT CREMA

OR

#### TUNA CRUDO

BLACK OLIVE SALSA VERDE, CRISPY SUNCHOKES & AIOLI

OR

#### TORCHON OF FOIE GRAS

BRIOCHE TOAST, PICKLED CHERRY AND MACHE

OR

FRESH PAPPARDELLE PASTA AND SHAVED BLACK TRUFFLES  
AND SUNNY-SIDE UP QUAIL EGG (+25)

### SECOND COURSE

#### PAN SEARED SEA BASS

FONTINA VAL D'AOSTA & MELTED LEEK RISOTTO CAKE  
ROASTED CAULIFLOWER & ROYAL TRUMPET MUSHROOMS,  
TARRAGON-CIRTUS BEURRE BLANC

#### LOBSTER & SCALLOP FRICASSE

WITH TOMATO & FENNEL RAGOUT AND WATERCRESS

OR

#### ROASTED DUCK BREAST AND CONFIT OF LEG,

BRIOCHE AND KAMBOCHA SQUASH BREAD PUDDING

FIG AND STAR ANISE CHUTNEY

OR

GRILLED BEEF TENDERLOIN & WHOLE BRAISED SWISS CHARD,  
CELERIAC PUREE AND SHALLOTS, TRUFFLED MADEIRA SAUCE

### THIRD COURSE

#### CLASSIC APPLE TART

OR

#### ALMOND PARFAIT

FRESH BERRIES AND CHANTILLY CREAM

**\$75.00 PER PERSON**  
**(20% GRATUITY ADDED TO ALL CHECKS)**

**970-920-2555 [www.RUSTIQUEBISTRO.COM](http://www.RUSTIQUEBISTRO.COM)**



# RUSTIQUE



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### FIRST COURSE

#### POTATO LEEK SOUP

PUFF PASTRY CROUTON, LEMON CRÈME FRAICHE & CHIVES

OR

#### FENNEL CURED SALMON GRAAVLAX

WARM POTATO PANCAKE AND STURGEON CAVIAR (+25)

OR

#### ROASTED WINTER VEGETABLE SALAD

CHANTERELLE CONSERVA, TRUFFLE SHERRY VINAIGRETTE

### SECOND COURSE

#### HOUSE CURED BACON

GRILLED TREVISO, TOMATO JAM AND ROQUEFORT CREMA

OR

#### TUNA CRUDO

BLACK OLIVE SALSA VERDE, CRISPY SUNCHOKES & AIOLI

OR

#### TORCHON OF FOIE GRAS

BRIOCHE TOAST, PICKLED CHERRY AND MACHE

OR

#### FRESH PAPPARDELLE PASTA AND SHAVED BLACK TRUFFLES

AND SUNNY-SIDE UP QUAIL EGG (+25)

### THIRD COURSE

#### PAN SEARED SEA BASS

FONTINA VAL D'AOSTA & MELTED LEEK RISOTTO CAKE  
ROASTED CAULIFLOWER & ROYAL TRUMPET MUSHROOMS,

TARRAGON-CIRTUS BEURRE BLANC

OR

#### LOBSTER & SCALLOP FRICASSEE

WITH TOMATO & FENNEL RAGOUT AND WATERCRESS

OR

#### ROASTED DUCK BREAST AND CONFIT OF LEG,

BRIOCHE AND KAMBOCHA SQUASH BREAD PUDDING

FIG AND STAR ANISE CHUTNEY

OR

#### GRILLED BEEF TENDERLOIN & WHOLE BRAISED SWISS CHARD,

CELERIAC PUREE AND SHALLOTS, TRUFFLED MADEIRA SAUCE

### FOURTH COURSE

#### ALMOND PARFAIT

FRESH BERRIES AND CHANTILLY CREAM

OR

#### CLASSIC APPLE TART

**\$135.00 PER PERSON**  
**(20% GRATUITY ADDED TO ALL CHECKS)**



# RUSTIQUE



## NEW YEARS EVE BAR MENU, YES! BAR MENU

### LIGHT ITEMS

ONION SOUP \$12.50

POTATO LEEK SOUP \$14.00

ROASTED WINTER VEGETABLE SALAD \$16

CLASSIC CAESAR SALAD \$14

RUSTIQUE'S FAMOUS MAC AND CHEESE WITH MUSHROOMS \$16

CRISPY CALAMARI WITH SPICY ROMANA SAUCE \$16

CHARCUTERIE BOARD: ASSORTMENT OF PATE AND DRIED AGED MEATS \$25

TRUFFLE FRITES \$14

CLASSIC FRENCH FRIES \$9

### BAR ENTRÉE DISHES

PAN SEARED SEA BASS \$42

FONTINA VAL D'AOSTA & MELTED LEEK RISOTTO CAKE  
ROASTED CAULIFLOWER & ROYAL TRUMPET MUSHROOMS,  
TARRAGON-CIRTUS BEURRE BLANC

ROASTED DUCK BREAST AND CONFIT OF LEG \$36

BRIOCHE AND KAMBOCHA SQUASH BREAD PUDDING  
FIG AND STAR ANISE CHUTNEY

GRILLED FLAT IRON STEAK \$34

POMMES FRITES AND AU POIVRE SAUCE

PAN ROASTED TROUT \$32

WHOLE GRAIN MUSTARD FINGERLINS, SHAVED BRUSSELS SPROUTS AND CIT-  
RUS BEURRE BLANC

GRILLED SALMON SALAD \$36

MIXED GREENS WITH DIJON VINAIGRETTE

### DESSERT

POT DU CRÈME DE RUSTIQUE \$10

CRÈME BRULÉE \$10

CLASSIC APPLE TART \$14