

Rustico Restaurant

Mother's Day Sunday Brunch

May 9th, 2010

APPETIZERS (please pick one)

Roasted Tomato and Sweet Basil Soup

With toasted garlic-parmesan crostini

Hearts of Romaine with Caesar's Dressing

Parmesan-cheddar crisps and spicy croutons

Assorted Baby Greens with Raspberry Vinaigrette

Shaved apple, raisin, strawberry, candied pecan

Warm Spinach Salad with Crumbled Goat Cheese

Hot bacon dressing, mushroom, red onion and crispy applewood bacon

Heirloom Tomato Caprese Salad with Arugula

Buffalo mozzarella and balsamic vinaigrette

ENTREES (please pick one)

Three Egg Omelet with Your Choice of (up to 5 ingredients)

Swiss, cheddar, bacon, ham, chicken, mushroom, broccoli, tomato and spinach

Poached Egg Florentine with Parma Ham

Poached organic eggs, English muffin, buttered spinach, ham topped with Hollandaise sauce

Chicken Pesto Lasagna

Fresh made pasta layered with chicken Bolognese, fresh ricotta and fresh Pesto

Orecchiette pasta with Arugula, Shrimp and Vine Ripened Grape Tomato

Olive oil, garlic and sweet basil

Baked Penne with Mini Meatball and Molten Provolone

Penne pasta baked with baby meatball-tomato sauce and Provolone cheese

Baked Crepes with Ricotta and Spinach

In a creamy parmesan sauce, baked in a wood-burning oven

Alaskan King Salmon Fillet with Smoked Raspberry Glaze

Served over marinated cucumber and yuzu vinaigrette

Wild Canadian Jumbo Whitefish Fillet Pan Roasted

Grapefruit-chervil butter and rockshrimp

Seared Ahi Tuna Over Spicy Slaw and Crispy Wonton

Seared spicy tuna thin sliced over slaw salad with caramelized ginger-lime sauce

Roasted Breast of Chicken Rustico

Topped with baby artichoke, cherry tomato, cured olive and herb de Provence

Kurobuta Pork Chop in Huckleberry-Port Wine Sauce

Brown butter baked sweet potato

Slow Braised Beef Short Rib and Mash Potato

Braised in red wine, pearl onion and mushroom over garlic and horseradish mash potato

DESSERT

Our Pastry Chef's Dessert Tray Selection

Columbian coffee and assorted herb teas

The cost for this Brunch menu is 30 dollars per person
special menu for children under 12 years old is available for 15 dollars.

