



RUSTICA



— RUSTIC WINE COUNTRY CUISINE & WILD GAME —

Winter 2017 * all menu items are based on season & availability

— ENTRÉE'S —

VENISON & WILD MUSHROOM STROGANOFF

simmered in a rich and creamy sauce served pasta
with green peas, roasted shallots and pancetta bits

CRISPY PORK BELLY & SCALLOPS dried apricot compote

BRAISED LAMB SHANKS

PEPPER CRUSTED VENISON MEDALLIONS

with sage & mustard cream sauce

PHEASANT COQ AU VIN

GARLIC STUDDED ROAST BEEF WITH AU JUS

SAUTÉED VEAL SWEETBREADS with mushroom & vermouth cream sauce

CABERNET BRAISED SHORT RIBS

SEARED PHEASANT BREAST citrus cream sauce

SHEPHERDS PIE

layers of seasoned shredded chuck roast, shallots,
mushrooms and a fluffy topping of whipped
potatoes

HAND CUT STEAKS

Beef or select farm raised game, Ribeye, NY Loin
strip, filet mignon
~ with compound butter ~

ELK MEATLOAF wild mushroom sauce

PORK TENDERLOIN dried cherry chutney

HERB ROASTED CHICKEN

OSSO BUCCO

GRILLED VEAL CHOPS with a port wine demi reduction

STEAK OSCAR

Beef Tenderloin with Crab and Bearnaise sauce

BEEF BRACIOLE

ROASTED BRISKET

SICILIAN PORK

Pork shoulder slow roasted till fork tender with
citrus, garlic, sweet caramelized onions & fresh
herbs,

CHICKEN VERDE ENCHILADAS

— PASTA —

BRAISED RABBIT SUGO with pappardelle pasta

LINGUINI & CLAMS

BEEF BOURGUIGNON
tender beef simmered with mushrooms, herbs &
spices simmered in red wine served over
pappardelle pasta

LASAGNA BLANCO

Layers of fresh pasta, roasted chicken, wild
mushrooms and basil pesto baked in a creamy
sauce of fresh mozzarella, fontina and parmesan
cheese

PASTA BOLOGNESE

— SEAFOOD —

SEASONAL CATCH

GRILLED ALASKAN HALIBUT with Tangerine butter

SCAMPI Herbaceous cream sauce

GRILLED PRAWNS with Spanish chorizo

PACIFIC NORTHWEST GRILLED SALMON with chive cream sauce & California Caviar

Rustica Catering. Call (209) 604-3912 or email info@rusticacatering.com

