



RUSTICA



RUSTIC WINE COUNTRY CUISINE & WILD GAME

— HORS D'UEVRES —

DUCK PÂTÉ

with Port Reduction

SMOKED SALMON SPREAD

CHIPS & AVOCADO RELISH

CHICKEN SALAD TARTS

SPINACH PUFFS

ROASTED QUAIL

with pomegranate reduction

DEVEILED EGGS

Several recipes to choose from

BAGNA CAUDA

MEDITERRANEAN

ANTIPASTO PLATTER

with cheeses, olives and peppers

SEARED DUCK

with fig compote and goat cheese on
crostini

WILD GAME SAUSAGE

SLIDERS

with blackberry jam and char roasted
peppers

CARAMELIZED ONION & ROSEMARY FOCACIA

GARLIC GRILLED PRAWNS

ARANCINI

Rice balls stuffed with pancetta bits,
mozzarella cheese & peas

MUSHROOM BRUSHETTA

SAUTÉED OYSTERS

Garlic butter, italian parsley &
Parmigiano-Reggiano with crostini

WILD GAME SAUSAGE

PLATTER

with California cheeses and savory
mustard sauce

STUFFED MUSHROOMS

SPICED WALNUTS

ARTICHOKE &

MUSHROOM FRITTATA

ELK CANAPE

Thinly sliced and seasoned elk with
mustard aoli and arugula on olive oil toast

BISON CARPACCIO WITH LEMON AOLI

MINI CRAB CAKES

SMOKED HALIBUT & TROUT

assorted California cheeses and capers

DUCK CONFIT

with crostini & Mt. tam cheese board

LAMB LOLI POPS

with thyme & dried fig infused port wine
reduction

PHEASANT QUESADILLAS

with caramelized onions, Cotija cheese &
chipotle cream sauce

DRUNKEN WINGS

roasted chicken wings with fresh herbs
and Chardonnay

CALIFORNIA CHEESE PLATTER

WILD BOAR RIBS

With Rustica bbq sauce

ANCHOVY FRITTO