

RUSTICO

VALENTINE'S DAY MMXXVI

THREE COURSES | \$55 PER PERSON

choose one from each section

FIRST

SHRIMP SCAMPI

garlic, lemon, crushed red pepper, parsley, grilled rustic bread

BURRATA

strawberry-arugula salad, balsamic reduction,
garlic breadcrumbs, citrus vinaigrette

SECOND

GRILLED NEW YORK STRIP STEAK

cauliflower gratin, red watercress salad, chimichurri

WILD ROCKFISH

porcini mushroom risotto, grilled asparagus, white wine butter

DESSERT

DARK CHOCOLATE BOMBE

chocolate sponge cake, chocolate mousse, morello cherry compote

TIRAMISU

espresso soaked ladyfingers, mascarpone cream, cocoa powder

WINE

PROSECCO, VALDOBBIADENE SUPERIORE

glera, veneto, italy | 48 btl

CABERNET SAUVIGNON, VALRAVN

sonoma, california | 2019 | 62 btl

BEER

THIRIEZ • LA BLONDE D'ESQUELBECQ

belgian blond ale | fra | 6.5% | 11.2 oz. | 12

PRAIRIE • FIVE DOLLAR SHAKE

bourbon ba imperial stout w/ oreos | ok | 14% | 12 oz. | 25

COCKTAILS

GIN RUBY | 12

PEACH BOURBON MULE | 12