



Rustica 3 Course

Please choose one from each course

Beginning

Beef Tartar lavosh chips, salted egg yolk, gherkins
Lake Breeze Meritage

Side Strip Shrimp Cocktail roasted garlic bread crumbs, pea shoots, lemon gel
Dirty Laundry Gewurtzminner

Whipped Goat Cheese tomato & smashed cucumber salad, white balsamic
Vineland Chardonnay

Main

Duck Confit white bean cassoulet
See Ya Later Ping

Seared Red Albacore Tuna cabbage wontons, clams, shiitake mushrooms
Time Cabernet Franc

Papardella Pasta English peas, house made ricotta, lemon
Township 7 Sauvignon Blanc

Ending

Praline Parfait thyme sugar, candied nuts
Prosecco

Flourless Chocolate Cake strawberry sorbet, mint syrup
2ounces Tawny Port

37.50 per person for dinner

25.00 per person for wine pairing

Executive Chef - Jason Leizert

18% gratuity will be added to tables of 8 or more