

## RUSKIN ROOM

### CHEF'S SIX COURSE TASTING MENU

SAMPLE MENU—MENU CHANGES SEASONALLY

SERVES UP TO 8 PEOPLE

\$500 MINIMUM FOOD & BEVERAGE SPEND—\$99 PER PERSON  
PLUS TAX & SERVICE CHARGE—PRE ORDER REQUIRED

#### AMUSE BOUCHE

SEASONAL OFFERINGS WITH PARKER HOUSE ROLLS

#### APPETIZER

(SERVED FAMILY STYLE)

**BEEF ARANCINI WITH CREAMY ONION SAUCE**  
**PORK BELLY BITES WITH HOUSE MADE HOT SAUCE**  
**CHEF'S SEASONAL SALAD**

#### PASTA

(CHOOSE ONE—SERVED INDIVIDUALLY)

**SPINACH AND RICOTTA STUFFED SHELLS**  
**PAPPARDELLE BOLOGNESE**

#### ENTRÉE

(CHOOSE TWO—INDIVIDUALLY PLATED OR FAMILY STYLE)

**MONKFISH SALTIMBOCCA WITH SAGE & PROSCIUTTO**  
**BRAISED CHICKEN WITH MUSHROOMS**  
**5 SPICE DUSTED PORK TENDERLOIN**  
**WHOLE ROASTED CAULIFLOWER WITH PARMESAN & HERBS**

#### ADD-ON ENTREES

**GRILLED RIBEYE \$20 PER PERSON**  
**WHOLE FISH \$15 PER PERSON**  
**PORCHETTA \$15 PER PERSON**  
**ROAST BEEF TENDERLOIN \$25 PER PERSON**

#### SIDES

**CHEF'S CHOICE**  
FOR THE TABLE

#### CHEESE BOARD

**CHEF'S SELECTION OF THREE CHEESES**  
WITH ACCOUTREMENTS

#### DESSERT

**TOFFEE PUDDING AND SEASONAL OFFERING**