

THE RUSTIC GRILL

VALENTINE'S DAY

3-COURSE CHEF TASTING MENU

Friday, February 14 & Saturday, February 15 | 5:00pm - Close

Dine-in & carryout | \$59pp (+ tax & gratuity)

Dining & Igloo Reservations : 440.461.4653 or Book Online

APPETIZER *choice of*

Roasted Tomato & Pepper Bisque

fried cilengene mozzarella " croutons"

Citrus Salad

baby gem lettuce, shaved fennel, grapefruit & orange segments, goat cheese, toasted almonds, citrus vinaigrette

Mushroom Toast

salt cured egg yolk, cheddar fondue

Grilled Pork Belly

San Marzano tomato, fennel, pickled chili, herbs



MAIN COURSE *choice of*

Bucatini Carbonara

pancetta, pork belly, shallot, egg, pecorino Locatelli

Pan Seared Salmon

artichoke, fingerling, baby spinach, capers, saffron bouillon

Maple Balsamic Pork Chop

parmesan red skin mash, roasted carrot

Grilled Hanger Steak

crispy jojo wedges, spinach, grilled scallion chimichurri



DESSERTS *choice of*

Sgroppino

strawberry sorbet, tableside prosecco pour, fresh mint leaves

Chocolate Lava Cake

strawberry whip, fresh strawberries, and powdered sugar

Tiramisu Cheesecake

ladyfinger crust, mascarpone cream, coffee syrup

