



RUSTIQUE

DINNER MENU

WINTER 2019



RUSTIQUE



STARTERS

Macaroni and Cheese 18
Roasted Mushrooms - Truffled Mornay

Deconstructed Lobster Roll 22
Mini Rolls - Chopped Salad

Escargots 18
Our Version of the Classic

Avocado, Asparagus and Radish Bruschetta 16
Goat Cheese - Pistachio - Arugula
Grilled Sourdough Bread

Crispy Calamari - Spicy Tomato Sauce 19
Mussels Classic - White Wine, Garlic, Herbs 24

French Onion Soup 14
Seasonal Soup MP

Foie Gras of the Moment MP

Charcuterie and Cheeses

Pick 1 (\$11) - Pick 3 (\$24) - Pick 4 (\$31) - Pick 5 (\$39)

Meats

Duck Rilette
Prosciutto Ham
Smoked Duck Breast

Salmon Rillettes
Soppressata Sausage

Cheese

Jasper Hill Farm - Harbison
Époisses de Bourgogne
Brie Mon Sire

Blue Fourme d'Ambert
P'tit Basque
Truffled Cheddar

GARDEN

Burrata & Kale Salad 19
Pine Nuts - Warm Fig Vinaigrette - Sourdough

Seasonal Chopped Salad 15
Local Veggies - Pickled Onion - Parmesan

Garden Beet Salad 21
Citrus Sous Vide Beets - Arugula - Candied Pecans
Pickled Red Onion - Blood Orange Balsamic - Goat Cheese

Rustique Basil Caesar 16

Top Your Salad Off

Flat Iron Steak 14
Salmon a la Planche 14
Duck Confit Leg 14
Fried Chicken Bites 9
Applewood Smoked Bacon Lardons 2
Avocado Slices 5

Plates



Beef "Pot-au-Feu" 45
Fingerling Potatoes - Root Vegetables
Mushrooms - Horseradish Crème

Duck Cassoulet 39
Country Heirloom Bean Stew
Kale Radish Salad - Roasted Vegetables - Lardons

Chicken and Waffles 32
Buttermilk Fried Chicken with Corn Meal Waffle
Spicy Honey and Rosemary Whipped Cream

Pan Roasted Ruby Trout 38
Whole Grain Mustard Fingerling Potatoes
Shaved Brussels Sprouts - Citron Beurre Blanc

Dry Aged Grass Fed Rib Eye 58
Classic Steak Frites
Sauté Vegetables - Red Wine Jus

Crispy Skin Salmon 38
Country Ratatouille - Quinoa - French Olive Oil
Grilled Lemon

Pulled Beef Short Rib Risotto 35
Roasted Red Peppers - Horseradish Crème
Pine Nuts - Sherry Gastrique

Sides For All

Country Ratatouille 12
Roasted Vegetables - Herbs Provençal - Parmesan

Caramelized Brussels Sprouts 12
Sherry Gastrique - Bacon Lardons

White Wine Garlic Sautéed Kale 10

Grilled Asparagus 12
Pommes Frites 9

Truffle Frites - 2 Year Parmesan 18

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