

Rudi's

Restaurant Week 2011

Appetizer

Butternut Squash and Carrot Bisque

With toasted pecan.

or

“Vol-au-vent”

With a wild mushroom & rosemary cream in warm puff pastry.

Lunch Selections

Ham, Apple & Brie Panini

Served on sourdough with mixed field greens and a truffle mayo.

or

Grilled Vegetable Ciabatta

Grilled eggplant, roasted red pepper, caramelized onions, baby spinach and melted provolone on ciabatta.

Dinner Selections

Duck Leg Confit

With a brandy au jus, sautéed broccolini and roasted garlic mash potatoes.

or

Stufato di Pescatore

Sautéed mussels, shrimp and haddock in a lobster tomato broth with potatoes, zucchini, & saffron.

or

Linguini Pomodoro

Grilled tomato & cabernet sauvignon marinara with fresh basil and asiago cheese.

Dessert

Chocolate Bundt Cake

Topped with chocolate ganache & fresh whipped cream.

Pear Tart

Poached pear nestled in puff pastry, butterscotch & fresh whipped cream.

Wine

7. glass • 28. bottle

Castle Rock Chardonnay, *Russian River Valley*

Castle Rock Cabernet Sauvignon, *Paso Robles*