

RUNDLES



LUNCHEON MENU 2012

\$36.50 INCLUDES ONE APPETIZER AND ONE MAIN DISH.
\$47.50 INCLUDES ONE APPETIZER, ONE MAIN DISH, AND ONE DESSERT.
COFFEE OR TEA, WINE, TAXES, AND SERVICE ARE EXTRA.

APPETIZERS

A sampling of RUNDLES' CHARCUTERIE which includes cured meat and various types of sausage, pickles, and mustard

ORGANIC HEIRLOOM TOMATO SALAD with arugula, toasted bacon and breadcrumb crumble, and balsamic vinaigrette

ROASTED GOLDEN and RED BEETROOT and FRESH SHEEPS'-MILK CHEESE with roasted pumpkin-seed vinaigrette

SMOKED TROUT TARTARE with pickled vegetables

DUNGENESS CRAB WITH AVOCADO yellow pepper salsa, and a spicy sea urchin sauce and wasabi mayonnaise

LOBSTER BISQUE and salt cod croquettes

MAIN DISHES

VEGETARIAN, GRILLED EGGPLANT in the style of Capri (here, filled with sweet piquillo peppers, and Monforte fresh pecorino), wild purslane, and pesto

PAN-FRIED PICKEREL risotto with zucchini, lime, and roasted garlic; and chorizo broth

SHRIMP and PORK BELLY DUMPLINGS and shiitake, in a star anise-flavoured bouillon

SMOKED CHICKEN SALAD with tomato, sweet pepper and garlic salsa, roasted corn, and grilled Belgian endive

BRAISED SHORT RIBS of BEEF garnished with fingerling potatoes and bacon, white turnips, yellow zucchini, and horseradish cream

HANGAR STEAK with a kimchi and mustard seed pureé, and fried potato confit