

Root To Table

Fall

A Root-to-Table Journey in Four Courses

• • •

Guests begin with shared appetizer platters, then move into a plated progression — starter, main, and dessert — built on root-to-table cooking that uses each seasonal ingredient from root to leaf. Menus showcase farm-driven, globally inspired cuisine and can be tailored to suit any event style, from casual gatherings to more formal occasions.

Appetizers Served Family Style on Shared Platters • Starter, Main & Dessert Plated Individually

APPETIZERS *(Choose up to Three)*

Roasted Delicata Squash Crostini
whipped ricotta, sage brown butter

Wild Mushroom & Chestnut Soup Shooters
truffle oil

Fig & Pistachio Crostini
whipped goat cheese, honey, lemon zest

Apple & Cheddar Fritters
cider caramel

Roasted Brussels Sprout Chips
parmesan, lemon

Butternut Squash & Sage Arancini
parmesan crisp

STARTER *(Choose One)*

Roasted Delicata Squash & Apple Salad
arugula, goat cheese, apple cider vinaigrette

Wild Mushroom & Farro Soup
thyme, parmesan

Harvest Squash Bisque
brown butter, toasted pepitas

Roasted Pear & Pistachio Salad
frisée, goat cheese, lemon zest, honey vinaigrette

Butternut Squash & Apple Soup
crème fraîche, chive oil

Roasted Brussels Sprout & Pomegranate Salad
shaved parmesan, citrus vinaigrette

MAIN *(Choose One)*

Apple Cider Braised Pork Shoulder
roasted root vegetables, cider jus

Maple Glazed Arctic Char
wild rice pilaf, roasted brussels sprouts

Wild Mushroom & Butternut Squash Risotto (v)
parmesan, crispy sage

Cider-Glazed Turkey Breast
butternut squash purée, cider gravy

Braised Beef Short Rib
roasted delicata squash, red wine jus

Grilled Lamb Chops
fig & red wine jus, roasted root vegetables

DESSERT *(Choose One)*

Spiced Pumpkin Cheesecake

gingersnap crust

Apple Cider Donuts

cinnamon sugar, caramel dip

Maple Pear Tart

pistachio crumble, lemon zest, vanilla cream

Maple Pecan Bread Pudding

bourbon caramel

Fig & Honey Cake

mascarpone

Brown Butter Blondies

sea salt, toasted pecans

• • •

MENU BY RUSTIK CHEF

www.rustikfarmco.com · info@rustikfarmco.com · [@rustik_chef](https://www.instagram.com/rustik_chef)