

LUNCH



davidburke townhouse
AMERICAN CUISINE

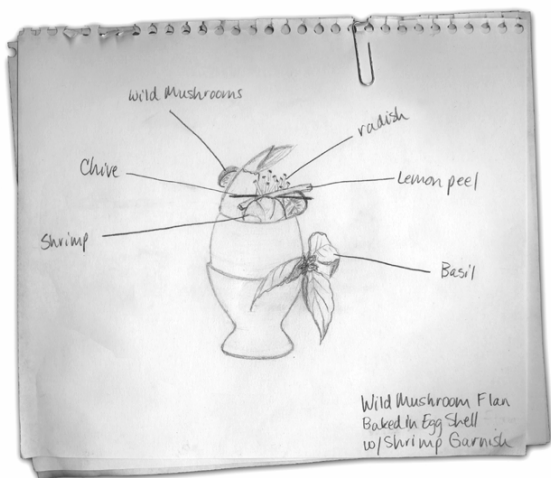
THREE COURSES \$24.07

APPETIZERS

SIMPLE SALAD shaved red onions and fennel	11
BLACK FOREST HAM SCRAMBLE pencil asparagus and sundried tomatoes	14
TOMATO GAZPACHO crab salad, hijiki seaweed and cucumber flower	12
SHORT RIB DUMPLINGS endive and arugula salad with verjus vinaigrette	14

MAIN DISHES

BLACK ANGUS BURGER garlic and lemon french fries	16
CHEF'S SALAD WITH CHICKEN & SHRIMP greens, walnuts, asian pears, bacon, crisp potatoes and goat cheese	20
CORN FLAKE & GRAINS OF PARADISE SEARED SALMON garlicky spinach and charred tomato vinaigrette	22
HANDMADE CAVATELLI wild mushrooms, mushroom chips and truffle mousse	23



THREE COURSES \$34.00

APPETIZERS

THAI LOBSTER CONSOMMÉ lobster dumplings, snow peas and pineapple	14
ENDIVE SALAD & PROSCIUTTO apples, lemon-pink peppercorn spiced almonds, yellow beet marmalade and blue cheese dressing	14
PARFAIT OF BIG EYE TUNA & SALMON TARTARES apples, pine nuts, hijiki and crème fraîche with american sturgeon caviar -10g (\$15 supplement)	17
WARM ASPARAGUS goat cheese, chorizo and kalamata olive purée	15
PRETZEL CRUSTED CRABCAKE tomato orange chutney and poppy seed honey	16

MAIN DISHES

MUSTARD CRUSTED TUNA compressed watermelon, avocado mousse, red beet-lime emulsion	25
AMERICAN RED SNAPPER "spaghetti of squash", lemon gnocchi and tomato-mint vinaigrette	28
ORGANIC GRILLED CHICKEN BREAST succotash and natural jus	22
LO-MEIN NOODLES & PRAWNS shitakes, scallions and ginger	27
LOBSTER SALAD asparagus, tomatoes, citrus and soy-yuzu vinaigrette	26
CURRIED CHICKEN CLUB SANDWICH grilled apple, bacon, lettuce and tomato	22
STEAK FRITES grilled flat iron, frisee and shallot red wine jus	23

SIDES

\$6 each or 3 for \$15

CREAMED SPINACH

GREEN BEAN SALAD
truffle vinaigrette

GRILLED ASPARAGUS

TRUFFLE PARMESAN FRENCH FRIES

DESSERTS

select one dessert with either prix fixe

WARM & CRISP APPLE TART cider caramel and dulce de leche ice cream	10
BUTTERSCOTCH PANNA COTTA crunchy meringue and curried gelée	10
MIXED FRUIT & BERRIES sorbet and black raspberry consommé	10

ICE CREAM & SORBET three scoops five mini cones (\$3 supplement with \$24.07 prix fixe)	11 12
CHOCOLATE LAYER CAKE peanut butter cream, "cracker jacks" and ice cold milk	12
DAVID BURKE'S CHEESECAKE LOLLIPOP TREE bubblegum whipped cream and raspberries (\$10 supplement with prix fixe or in lieu of two desserts)	18

Now Serving Republic of Tea \$8
Republic Darjeeling, Ginger-Peach and
Ginger-Peach Decaf

Executive Chef: Sylvain Delpique
Pastry Chef: Jennifer Domanski



davidburke townhouse
AMERICAN CUISINE