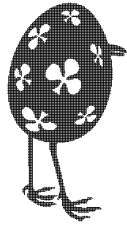


WELCOME TO
davidburke townhouse

RESTAURANT WEEK



davidburke townhouse
AMERICAN CUISINE



APPETIZERS

THAI LOBSTER CONSOMMÉ

lobster dumplings, snow peas and pineapple

SIMPLE SALAD

shaved red onion and fennel

MARKET SALAD

goat cheese, walnuts, apple, crisp potato, bacon and "fresh snapped herbs"

BURRATA MOZZARELLA & BABY HEIRLOOM TOMATOES

arugula, radishes and tomato-saffron vinaigrette

PRETZEL CRUSTED CRABCAKE & SWEET CHILI PRAWN

tomato orange chutney and poppy seed honey

MAIN DISHES

GRAINS OF PARADISE SPICED SALMON

marinated artichokes, endives and hearts of palm with verjus vinaigrette

MUSTARD CRUSTED TUNA

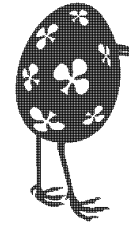
lemongrass infused yellow beet broth, couscous and pickled honshimeji mushrooms (\$4 supplement)

HANDMADE CAVATELLI & BRAISED SHORT RIBS

wild mushrooms, mushroom chips and truffle mousse

ROASTED & CRISPY SEAWATER SOAKED ORGANIC CHICKEN

roasted corn whipped potatoes, watercress and barbecue jus



DESSERTS

HOT STRAWBERRY SHORTCAKE SUNDAE
citrus pound cake, honey roasted almonds and torrone ice cream

CARAMELIZED WARM APPLE TART

cider caramel and dulce de leche ice cream

CHOCOLATE LAYER CAKE

mint-chip mousse, bittersweet chocolate and morello cherry sorbet

ICE CREAM & SORBET

three scoops

DAVID BURKE'S CHEESECAKE LOLLIPOP TREE

raspberries and bubblegum whipped cream (\$10 supplement or in lieu of two desserts)

SIDE DISHES 7.50 EACH

THREE SIDES 18

GREEN BEAN SALAD

truffle vinaigrette

WHIPPED POTATOES

roasted garlic and lemon

CAULIFLOWER "ALMONDINE"

sundried tomatoes and capers

GRILLED ASPARAGUS

CREAMED SPINACH

TOMATO SALAD

citrus-soy vinaigrette

TATER TOTS

spicy mayonnaise

TOMATO COUS COUS

confit vegetables

Executive Chef: Sylvain Delpique
Pastry Chef: Jennifer Domanski