



LUNCH

SUMMER RESTAURANT WEEK 2010



davidburke townhouse
AMERICAN CUISINE

THREE COURSES \$24.07

APPETIZERS

- SIMPLE SALAD**
cherry tomatoes, shaved red onion and fennel
- ENDIVE SALAD & PROSCIUTTO**
apples, Lemon-pink peppercorn spiced almonds, yellow beet marmalade and blue cheese dressing
- TOMATO GAZPACHO**
crab salad, hijiki seaweed and cucumber flower
- BLACK FOREST HAM SCRAMBLE**
pencil aspagagus and sundried tomatoes
- 'SALT & PEPPER' CALAMARI**
chili-cucumber salad and ahi amarillo
- WARM ASPARAGUS**
goat cheese, chorizo and kalamata olive purée
- PARFAIT OF BIG EYE TUNA & SALMON TARTARES**
apples, pine nuts, hijiki and crème fraîche
(\$6 supplement)
- PRETZEL CRUSTED CRABCAKE & SWEET CHILI PRAWN**
confit orange and poppy seed honey
(\$6 supplement)

MAIN DISHES

- CHEF'S SALAD WITH CHICKEN & SHRIMP**
greens, walnuts, asian pears, bacon, crisp potatoes and goat cheese
- LO-MEIN NOODLES & PRAWNS**
shitakes, scallions and ginger
- CORN FLAKE & GRAINS OF PARADISE SEARED SALMON**
garlicky spinach
- MUSTARD CRUSTED TUNA**
Compressed watermelon, avocado mousse, red beet-lime emulsion
(\$6 supplement)
- BLACK ANGUS BURGER**
garlic and lemon french fries
- ORGANIC GRILLED CHICKEN BREAST**
succotash and natural jus
- BRAISED SHORT RIBS**
handmade cavatelli, wild mushrooms and mushroom chips
(\$6 supplement)
- GRILLED FLAT IRON STEAK "HUNTER" STYLE**
wild mushrooms, bacon and whipped potatoes

SIDES (\$6 each)

- TRUFFLE FRENCH FRIES
- CREAMED SPINACH
- GREEN BEAN SALAD

DESSERTS SELECT ONE DESSERT WITH PRIX FIXE

- WARM & CRISP APPLE TART**
cider caramel and dulce de leche ice cream
- PEACH MELBA SUNDAE**
citrus pound cake, honey-roasted almonds and strawberry consommé
- TOWNHOUSE ICE CREAM CAKE**
mint-chip ice cream, bittersweet chocolate and morello cherry sorbet
- MIXED FRUIT & BERRIES**
sorbet and black raspberry consommé
- ICE CREAM & SORBET**
three scoops
- DAVID BURKE'S CHEESECAKE LOLLIPOP TREE**
bubblegum whipped cream and raspberries
(\$10 supplement or in lieu of two desserts)

WINE SPECIALS

- Sparkling** – Prosecco, Mionetto, Italy \$12
- White** – Pinot Gris, Adelsheim, Oregon, USA \$11
- Red** – Malbec, Terrazas de los Andes, Argentina \$11

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

Executive Chef: Sylvain Delpique
Pastry Chef: Jennifer Domanski



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