

RESTAURANT WEEK



davidburke townhouse
AMERICAN CUISINE

THREE COURSES \$24.07

APPETIZERS

- SIMPLE SALAD
shaved red onions and fennel
- ENDIVE SALAD
fourme d'ambert, marcona almonds, apples
and baby mâche
- TOMATO SOUP
robiolla cheese stick and crème fraîche
- "CALIFORNIA" SCRAMBLE
tomato fondant, avocado
and pepper jack cheese
- '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
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
- GARGANELLI PASTA
oven dried tomatoes, pancetta, chickpeas
and arugula
- WILD KING SALMON
horseradish crushed fingerlings
and organic watercress
- MUSTARD CRUSTED TUNA
mosaic of watermelon, avocado, wood ears
mushrooms and red curry-coconut dressing
(\$6 supplement)
- ORGANIC GRILLED CHICKEN BREAST
english peas, wild mushrooms and roasted fingerlings
- BRAISED SHORT RIBS
handmade cavatelli, wild mushrooms
and mushroom chips
(\$6 supplement)
- GRILLED FLAT IRON "HUNTER" STYLE
wild mushrooms, bacon and whipped potatoes

SIDES (\$6 each)

- POTATTO GNOCCHI
wild mushrooms
- GARLICKY SPINACH
"HAM & CHEESE"
fingerling potatoes

DESSERTS SELECT ONE DESSERT WITH PRIX FIXE

- WARM & CRISP APPLE TART
cider caramel and vanilla ice cream
- BUTTERSCOTCH PANNA COTTA
crunchy meringue and curried gelee
- MIXED FRUIT & BERRIES
sorbet and strawberry consommé
- CHOCOLATE HAZELNUT TARTLET
nutella milkshake
- DAVID BURKE'S CHEESECAKE LOLLIPOP TREE
bubblegum whipped cream and raspberries
(\$8 supplement or substitute with prix fixe in lieu of two desserts)





WINE SALE SELECTIONS

BY THE GLASS

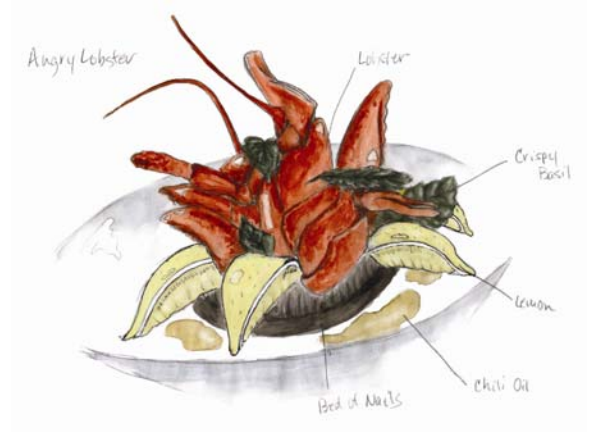
Sparkling - Prosecco Mionetto, NV, Italy \$10

White - Spy Valley Sauvignon Blanc 2008,
NZ \$12

Red - Twenty Bench Cabernet Sauvignon 2006,
Napa \$15

BY THE BOTTLE

SPARKLING			
Mumm Napa Rose	NV	\$75	\$56
Champagne Pannier "Brut"	2000	\$85	\$60
WHITES			
Sancerre Pascal Jolivet	2007	\$70	\$60
Bourgogne Blanc Domaine Roulot	2006	\$95	\$75
Napa Cellars Chardonnay	2007	\$60	\$52
Camelot Pinot Grigio	2007	\$60	\$50
Novy "Keefer Ranch"	2008	\$95	\$75
Prieure St Jean de Bebian	2004	\$65	\$60
Spy Valley Sauvignon Blanc	2008	\$55	\$48
REDS			
Columbia Winery Merlot	2006	\$55	\$44
20 Bench Cabernet	2006	\$70	\$60
Marquis Philips Shiraz	2005	\$50	\$52
Joseph 'Angel Gully' Shiraz	2003	\$125	\$95
Les Creisses (Rhone Blend)	2004	\$55	\$50
Folie à Deux Cabernet Sauvignon	2006	\$55	\$45
Trapiche 'Broquel' Cabernet Sauvignon	2004	\$55	\$44
St. Francis 'Old Vines' Zinfandel	2006	\$55	\$50



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SIDES
\$6 EACH OR 3 FOR \$15

- “HAM & CHEESE”
whipped potato
- SEASONAL YOUNG
VEGETABLES
- CREAMED SPINACH
- CHEESY WHITE POLENTA
asparagus, egg and prosciutto
- GARLICKY SPINACH
- POTATO GNOCCHI
wild mushrooms
- TRUFFLE FRENCH FRIES
- GRILLED ASPARAGUS
smoked paprika mayonnaise

\$35.00

(choice of)

SIMPLE SALAD

shaved red onions and fennel

CHILLED THAI CORN SOUP

red curry taylor bay scallops and julienne apples

**PRETZEL CRUSTED CRABCAKE &
SWEET CHILI PRAWN**

tomato marmalade, confit orange and
poppy seed honey



(choice of)

PAN SEARED WILD SALMON

basil spaetzle, lemon bok choy and
smoked tomato vinaigrette

**SEAWATER-SOAKED ROAST
ORGANIC CHICKEN**

herb garden potato purée, roasted vegetables
and bbq jus

**HANDMADE CAVATELLI &
BRAISED SHORT RIBS**

wild mushrooms, mushroom chips and
truffle mousse



(choice of)

CARAMELIZED WARM APPLE TART

cider caramel and vanilla ice cream

BUTTERSCOTCH PANNA COTTA

crunchy meringue and curried gelée

THE CUBE

chocolate caramel mousse and coconut sorbet

**DAVID BURKE’S CHEESECAKE
LOLLIPOP TREE**

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