



RESTAURANT WEEK

FISHTAIL
BY DAVID BURKE



\$24.07

(CHOICE OF)

Petite Organic “Wedge”
*blue cheese dressing, pecans and
tomato vinaigrette*

Dry Roasted Angry Mussels
chili oil, basil and lemon

Bay Scallop Carbonara
*penne rustica, english peas and
oven dried tomato*

5 Dressed Oysters
cucumber mignonette and sweet and sour vegetables

Warm Asparagus, Wild Mushrooms and
Toasted Potato Gnocchi

(CHOICE OF)

Striped Bass Provençale

Grilled Chicken & Shrimp Cobb Salad
dijon vinaigrette

Spinach & Goat Cheese Ravioli

Pan Roasted Wild Salmon
braised bok choy and two curries

Fish Du Jour

Hanger Steak Frites

(CHOICE OF)

Grilled Peaches
raspberries and sweet marsala sabayon

Ice Cream Cake
mint chip ice cream and bittersweet chocolate

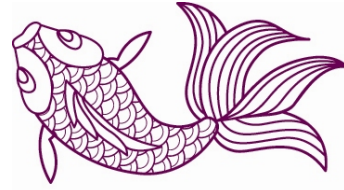
Dark Berry Tart
pistachios and blueberry yogurt sorbet

David Burke’s Cheesecake Lollipop Tree
bubblegum whipped cream and raspberries
(\$10 supplement or in lieu of two desserts)



RESTAURANT WEEK

FISHTAIL
BY DAVID BURKE



\$35.00

(CHOICE OF)

Dry Roasted Angry Mussels
chili oil, basil and lemon

Gazpacho
blue crab and cucumber salad

Bay Scallop Carbonara
*penne rustica, english peas and
oven dried tomato*

5 Dressed Oysters
cucumber mignonette and sweet and sour vegetables

(CHOICE OF)

Striped Bass Provençale

Pan Roasted Wild Salmon
braised bok choy and two curries

Sautéed Skate Wing
baby greens and roast pepper caper relish

Pan Roasted Organic Chicken
asparagus risotto

Hanger Steak Frites

(CHOICE OF)

Chocolate Chip Pudding
macerated strawberries and biscotti

Grilled Peaches
raspberries and sweet marsala sabayon

Ice Cream Cake
mint chip ice cream and bittersweet chocolate

Dark Berry Tart
pistachios and blueberry yogurt sorbet

David Burke's Cheesecake Lollipop Tree
*bubblegum whipped cream and raspberries
(\$10 supplement)*