

# DAVIDS BISTRO

## DINNER: JUNE 19TH

MARKET SALAD — \$17

*with cherry tomatoes, red onion, balsamic vinaigrette, and crispy parsnips*

DUCK, ONION AND BLUE CHEESE TART — \$19

*with arugula salad*

GRILLED TIGER SHRIMP — \$21

*with lime crema, asparagus, and mint slaw*

DAVID'S CAESAR SALAD — \$17

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CRISPY ROASTED BREAST OF CHICKEN — \$38

*with double smoked bacon mushroom whiskey sauce and mashed potatoes*

GRILLED 6 OZ FILET MIGNON — \$56

*with warm fingerling potato salad, red wine jus, and roasted heirloom carrots*

PAN SEARED ARCTIC CHAR — \$38

*with bell pepper corn salsa, asparagus, new potatoes and crispy leeks*

ROASTED CAULIFLOWER STEAK — \$29

*with sweet potato ratatouille and crispy basil*

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CLASSIC CRÈME BRÛLÉE — \$14

*caramelized vanilla custard*

WARM STICKY TOFFEE PUDDING — \$14

*with butterscotch sauce and whisky ice cream*

CHOCOLATE HAZELNUT PAVÉ — \$14

*crunchy dark chocolate layered with chocolate mousse*

### HOUSE WINES

*red: Côtes du Rhône, France \$55/13.75 white: Muscadet, Sèvre et Maine, France  
\$50/12.50*