

**DAVID'S BISTRO**  
**LUNCH: JUNE 19TH**

GRILLED ASPARAGUS WITH SOFT BOILED EGG — \$18  
*arugula, Parmesan, and olive oil Béarnaise sauce*

POTATO, CORN, LEEK, AND DOUBLE SMOKED BACON  
CHOWDER — \$16  
*with smoked trout*

DAVID'S CAESAR SALAD — \$17

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GRILLED FLAT IRON STEAK — \$35  
*with jus, house cut frites, and mixed greens*

SEAFOOD LINGUINE — \$34  
*with shrimp, scallops, soleggiatti tomato, basil, in olive oil green garlic sauce*

NOVA SCOTIA LOBSTER SALAD — \$30  
*on rösti potato with Maché lettuce*

MUSHROOM RISOTTO — \$19  
*with Parmesan crumble, truffle, basil, and balsamic glaze*

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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*