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VALENTINE'S DAY AT  
DAVID'S BISTRO

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ARUGULA, ROASTED PEAR, WALNUT AND BLUE CHEESE  
SALAD WITH SUNDRIED CHERRIES AND WHITE BALSAMIC  
HONEY VINAIGRETTE

JUMBO SHRIMP WITH TOMATO SAUCE CHARON, FRESH  
HORSE RADISH, AND MIXED GREENS

PRESSED DUCK AND PISTACHIO TERRINE WITH CRANBERRY  
CHUTNEY AND CROSTINI

CARROT AND GINGER BISQUE WITH CHIVE CRÈME FRAÎCHE

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CRISPY ROASTED BREAST OF CHICKEN WITH BACON,  
WHISKEY, AND MUSHROOM SAUCE WITH MASHED  
POTATOES

BRAISED BEEF SHORT RIB WITH RED WINE JUS, POTATO AU  
GRATIN, AND GREEN BEANS

LINGUINE WITH SOLEGGIATI TOMATO, NIÇOISE OLIVE AND  
BASIL WITH PARMESAN CHEESE

SCALLOP AND LOBSTER POT PIE TOPPED WITH DILL PASTRY

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CHOCOLATE GÂTEAU MOELLEUX WITH RASPBERRY SORBET  
MAPLE SUGAR PIE WITH CRÈME ANGLAISE

CLASSIC CRÈME BRULÉE

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE  
AND WHISKY ICE CREAM

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\$69/PER PERSON+TAX/GRAT.

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