

DAVID'S BISTRO

APPETIZERS

DAVID'S CAESAR SALAD — \$17

MARKET SALAD — \$16

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

FOIE GRAS AND SWEETBREAD TERRINE — \$22

with plum jam, greens, and crostini

SMOKED SALMON ROSETTES — \$19

with saffron aioli, capers, pickled onion, and arugula

ENTRÉES

CRISPY ROASTED BREAST OF CHICKEN — \$38

with double smoked bacon mushroom whiskey sauce and mashed potatoes

PAN ROASTED ARCTIC CHAR — \$38

on butternut squash risotto with tomato sage confit

HERB CRUSTED 7 OZ. FILET MIGNON — \$56

with red wine thyme jus, roasted fingerling potatoes and green beans

OYSTER MUSHROOM LINGUINE — \$26

in tarragon cream sauce with Parmesan cheese

DESSERTS

CLASSIC CRÈME BRÛLÉE

caramelized vanilla custard

CHOCOLATE BASQUE CHEESECAKE

with candied cranberries and cranberry coulis

WARM STICKY TOFFEE PUDDING

with butterscotch sauce and whisky ice cream

WALNUT GRAND MARNIER TART

with dark chocolate sorbet

HOUSE WINES

RED: CÔTES DU RHÔNE, FRANCE \$50/12.50

WHITE: MUSCADET, SÈVRE ET MAINE, FRANCE \$48/12

please check blackboard for full wine/beer list