

Fishtail by David Burke

Winter Restaurant Week 2011

Dinner Menu

\$35.00

First Course

guest's choice of

Dry Roasted Angry Mussels
lemon basil chili oil

David Burke's Pastrami Salmon Sushi Roll
soy, wasabi, pickled ginger

Fishtail Taco Sampler
crab salad, tuna tartare, salmon tartare

Yesterday's Soup

Main Course

guest's choice of

Grilled Canadian Swordfish Steak Frites
david burke's signature steak sauce

Roast Striped Bass Provencale
baby zucchini

Bay Scallop Carbonara
penne rustica, bacon lardons, sweet peas

Roast Monkfish Saddle
clams, chorizo, saffron lobster broth

Dessert

guest's choice of

Chocolate Almond Torte
almond ice cream

Lemon Cake
apricot & cherry compote

Butterscotch Pudding
caramel popcorn

Executive Chef: Patrick Vaccariello

Pastry Chef: Leona Sager

General Manager: JC Shurts