

# Fishtail by David Burke

*Winter Restaurant Week 2011*

## *Lunch Menu*

\$24.07

### **First Course**

*guest's choice of*

Dry Roasted Angry Mussels  
*lemon basil chili oil*

Simple Field Green Salad  
*marinated tomatoes, dijon vinaigrette*

Yesterday's Soup

Five Dressed Oysters  
*pickled thai vegetables*

### **Main Course**

*guest's choice of*

Bay Scallop Carbonara  
*penne rustica, bacon lardons, sweet peas*

Cast Iron Seared River Trout Almondine  
*haricots verts*

Grilled Chicken & Baby Shrimp Cobb Salad

Yellow Fin Tuna Burger  
*french fries, wasabi mayo*

### **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