

FISHTAIL

BY DAVID BURKE

RESTAURANT WEEK LUNCH

\$24.07

APPETIZERS

Tempura Calamari
thai chili sauce

Simple Fishtail Salad
field greens, tomatoes and dijon vinaigrette

Yesterday's Soup

Dry Roasted Angry Mussels
chili oil, basil and lemon

5 Dressed Oysters
pickled thai vegetables

Tuna & Salmon Tartare
crème fraîche

ENTREES

Chicken & Shrimp Cobb Salad
avocado, bacon and dijon vinaigrette

Big Eye Tuna Burger
wasabi mayo and french fries

Roasted Striped Bass Provençale
baby zucchini

Pan Roasted Atlantic Salmon
braised bok choy and two curries

Bay Scallop Carbonara
english peas, bacon and oven dried tomato

Goat Cheese Ravioli
mushroom broth and sundried tomato

SIDES \$5 EACH OR 3 FOR \$13

French Fries with Garlic & Parsley

Cauliflower Brulée

Asparagus Tempura

DESSERTS

Chocolate Almond Torte
almond ice cream

Lemon Layer Cake
crème fraîche ice cream

Caramel Panna Cotta
housemade cracker jacks

Fishtail Fruit Bowl
fruits, berries and cranberry port granite

Ice Cream & Sorbet
three scoops

David Burke's Cheesecake Lollipop Tree
bubblegum whipped cream and raspberries
(\$10 supplement or in lieu of two desserts)

Executive Chef: Patrick Vaccariello

Pastry Chef: Leona Sager

FISHTAIL

BY DAVID BURKE

RESTAURANT WEEK DINNER

\$35

APPETIZERS

Simple Fishtail Salad
field greens, tomatoes and dijon vinaigrette

Escargots & Shrimp Scampi
tomato fondue and garlic toast

Yesterday's Soup

Dry Roasted Angry Mussels
chili oil, basil and lemon

5 Dressed Oysters
pickled thai vegetables

Tuna & Salmon Tartare
crème fraîche

ENTREES

Grilled River Trout Almondine
french beans

Pan Roast Atlantic Salmon
baby bok choy and two curries

Roasted Striped Bass Provençale
baby zucchini

Bay Scallop Carbonara
english peas, bacon and oven dried tomato

Organic Free Range Chicken
cheesy corn polenta and brown chicken jus

SIDES \$7 EACH OR 3 FOR \$16

French Fries with
Garlic & Parsley
Cauliflower Brulée
Asparagus Tempura

Sautéed Wild Mushrooms
& Onions
Sweet Corn & Cheesy
Polenta

Brussels Sprouts
with bacon & onions
Spinach – creamed,
steamed or sautéed

DESSERTS

Chocolate Almond Torte
almond ice cream

Lemon Layer Cake
crème fraîche ice cream

Caramel Panna Cotta
housemade cracker jacks

Fishtail Fruit Bowl
fruits, berries and cranberry port granite

David Burke's Cheesecake Lollipop Tree
bubblegum whipped cream and raspberries
(\$10 supplement or in lieu of two dessert)

Executive Chef: Patrick Vaccariello

Pastry Chef: Leona Sager