



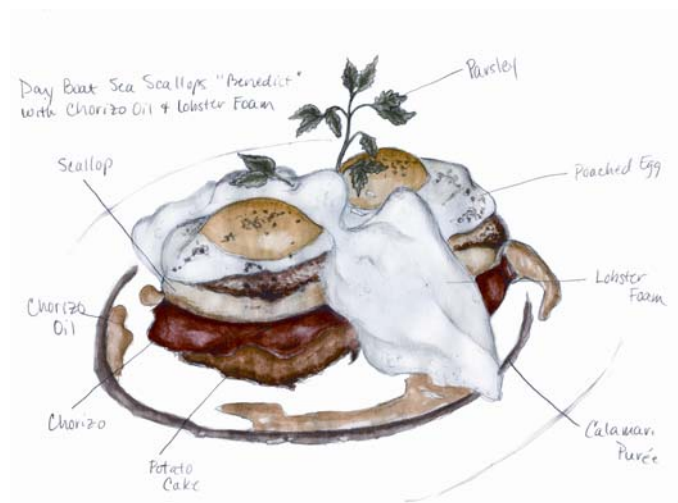
BRUNCH



davidburke townhouse  
AMERICAN CUISINE

## APPETIZERS

FRESH BERRY, GRANOLA AND VANILLA YOGURT mango donuts	12
SIMPLE SALAD shaved red onions and fennel	11
TOMATO SOUP robiola cheese stick and crème fraîche	12
PARFAIT OF BIG EYE TUNA & SALMON TARTARES apples, pine nuts, hijiki and crème fraîche <i>with american sturgeon caviar (supplement \$7)</i>	17
PRETZEL CRUSTED CRABCAKE confit orange and poppy seed honey	16
APPLE AND ENDIVE SALAD fourme d'ambert, marcona almonds and baby mâche	14



## DESSERTS

WARM & CRISP APPLE TART cider caramel and vanilla ice cream	10
BUTTERSCOTCH PANNA COTTA crunchy meringue and curried gelée	11
MIXED FRUIT & BERRIES sorbet and strawberry consommé	10
THE ORIGINAL COCONUT WEDGE pineapple mango sauce and coconut anglaise	12
CRUNCHY ICE CREAM & SORBET selection of three	12
CHOCOLATE CARAMEL MOUSSE cocoa nib ice cream	11
DAVID BURKE'S CHEESECAKE LOLLIPOP TREE with raspberries and bubblegum whipped cream (\$8 supplement charge)	18

## MAIN DISHES

"DBT" EGGS BENEDICT chorizo, shoestring potatoes and hollandaise	19
TITANIC FRENCH TOAST two marmalades and strawberry maple sauce	19
"CHEF'S SALAD" WITH CHICKEN & SHRIMP greens, goat cheese, walnuts, asian pears and bacon	20
THE "REUBEN" BENEDICT zucchini kraut, gruyère, pastrami salmon and russian dressing	21
CHOCOLATE CHIP PANCAKE "SUNDAE" strawberries, vanilla ice cream, toasted walnuts and chocolate syrup	19
MUSTARD CRUSTED TUNA mosaic of watermelon, avocado, wood ears mushrooms and red curry-coconut dressing	26
LOBSTER SCRAMBLE tomato fondant and crème fraîche	22
SMOKED SALMON SCRAMBLE caramelized onions, oven dried tomatoes and dill crème fraîche	20
STEAK AND EGGS grilled filet mignon, seared eggs, potato hash and miso-bernaise sauce (\$8 supplement)	26
SHORT RIB "HASH" potatoes, cabbage, whole grain mustard and seared eggs	21
BLACK TRUFFLE AND GRUYERE FRITATTA bacon and frisée salad	19

## DBT ENTRÉE CLASSICS (supplement \$14)

GRILLED PRIME NEW YORK STRIP STEAK pressed potatoes, asparagus and red wine jus	36
HANDMADE CAVATELLI & BRAISED SHORT RIBS wild mushrooms, mushroom chips and truffle mousse	29
"BRONX STYLE" FILET OF VEAL & VEAL CHEEK sunchoke purée and fig ravioli	39

## SIDE DISHES - \$7

SHOESTRING POTATOES	TATER TOTS
TEMPURA ARTICHOKES	BACON & EGG FINGERLING POTATOES

3 Courses - \$35.00



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