



LUNCH



THREE COURSES \$24.07**APPETIZERS**

SIMPLE SALAD shaved red onions and fennel	11
ENDIVE & BEET SALAD fourme d'ambert, marcona almonds, peaches and huckleberry vinaigrette	14
"CALIFORNIA" SCRAMBLE tomato fondant, avocado and pepper jack cheese	14
TOMATO GAZPACHO robiola cheese stick	12
CHILLED EAST COAST OYSTERS truffle and pineapple mignonette	16

MAIN DISHES

BLACK ANGUS BURGER garlic and lemon french fries	16
CHEF'S SALAD WITH CHICKEN & SHRIMP greens, walnuts, asian pears, bacon, crisp potatoes and goat cheese	20
OPEN FACE CURRIED CHICKEN SALAD SANDWICH apple, bacon and black currants	22
CALAMARI WITH TOMATO MAC & CHEESE oven dried tomatoes and arugula	23
PAN SEARED SALMON garlicky spinach and charred tomato vinaigrette	22

THREE COURSES \$34.00**APPETIZERS**

ASIAN CHICKEN SOUP chicken dumplings, egg and crepe noodle and enoki mushrooms	14
THAI LOBSTER BISQUE lobster dumplings and basil crème fraîche	14
PARFAIT OF BIG EYE TUNA & SALMON TARTARES apples, pine nuts, hijiki and crème fraîche with American Sturgeon caviar -10g (\$15 supplement)	17
WARM ASPARAGUS goat cheese, chorizo and kalamata olive purée	15
PRETZEL CRUSTED CRABCAKE confit orange and poppy seed honey	16
FLUKE SASHIMI WITH RED CURRY COCONUT SAUCE ginger-soy tapioca with jalapeños on pink himalayan rock salt	16

MAIN DISHES

MUSTARD CRUSTED TUNA mosaic of watermelon, avocado, wood ears mushrooms and red curry-coconut dressing	25
ORGANIC GRILLED CHICKEN BREAST summer succotash and roasted fingerlings	22
GRILLED PRIME NEW YORK STRIP STEAK creamed spinach and truffle french fries	28
LOBSTER SALAD asparagus, baby heirloom, citrus and soy-yuzu vinaigrette	26

DBT CLASSICS
WITH \$34 PRIX FIXE ONLY
-supplement \$15-

THE LOBSTER "STEAK" apple-turnip purée, lapchung sausage, candied lemon and black honey	37
"BRONX" STYLE FILET MIGNON OF VEAL & VEAL CHEEK sunchoke purée and fig ravioli	37

SIDES**\$6 each or 3 for \$15**

CREAMED SPINACH aged gouda	ROASTED VEGETABLE GRATIN smoked mozzarella
GRILLED ASPARAGUS chipotle piquillo mayonnaise	FRENCH FRIES

DESSERTS**SELECT ONE DESSERT WITH EITHER PRIX FIXE**

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

