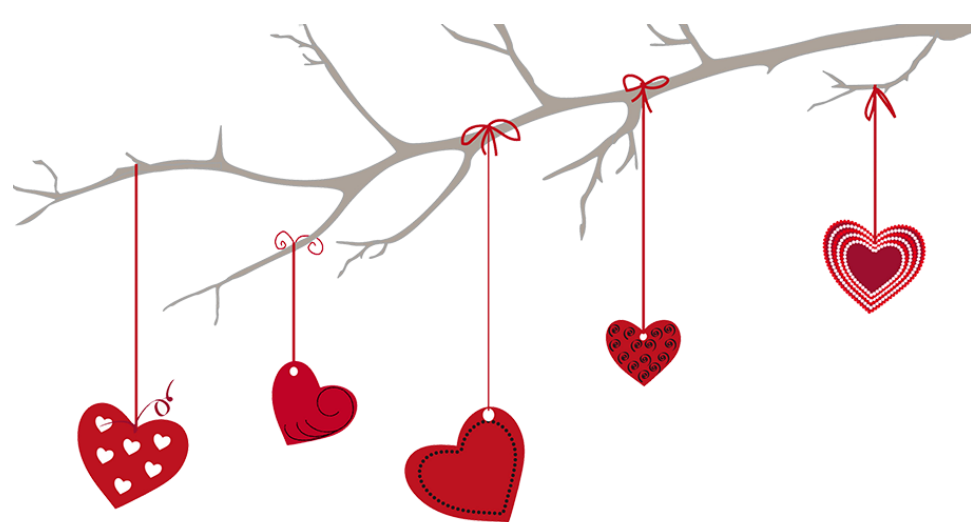


DAVID BURKE TAVERN

VALENTINES DAY MENU 2019
\$125/PP



1st course

Truffle Flan | quail egg | bread

Clothesline maple bacon – 22

2nd course

Tuna carpaccio | fennel | blood orange | pistachio

Celery root ravioli “kisses” | black truffle | grapes | brussel leaves

Wagyu beef | uni | ginger | yuzu

Oysters | champagne | caviar

3rd course

Chateaubriand for 2 | pomme soufflé | swiss chard

Millionaires pot roast | beef cheek | head on prawns

Balsamic poached Salmon | winter beans | smoked ham hock broth

Lobster steak | watercress | candied lemon | fennel

Sides – 10 or 3 for 25

Crispy hen of the woods | parmesan aioli

Hot heirloom carrots | sriracha honey | peppadews

Cauliflower | raisins | calabrian chili | basil

Dessert

Chocolate cake for 2 w pecans

Cheesecake pops for 2

Red velvet waffles | white chocolate mousse | berries | red wine caramel sauce

Bag of doughnuts & a room! w cinnamon and cream