

Valentine's Day 3 Course Prix Fixe | \$125 per person ++

Available

Friday, February 11, 2022
Saturday, February 12, 2022
Monday, February 14, 2022

Starters *(choice of)*

lobster love dumplings
spiced butter, rose petals

spank me, wa oysters
beet and champagne tapioca, caviar

kale & romaine caesar
crispy parmesan, croutons, lemon
anchovy dressing

tuna tartare
soy ginger, avocado, shaved vegetables,
potato crisps

clothesline bacon
black pepper, maple glazed

pretzel crab cake
aji pepper aioli, tomato jam, rice pearls

*All dishes can be simply made
grilled or sautéed*

Mains *(choice of)*

wild mushroom cavatelli
short rib, wild mushrooms, fresh truffle

roasted branzino
artichoke puree, ratatouille vinaigrette

butternut ravioli
sage, pine nuts, parmesan, brussels sprouts

woodfire roasted chicken
wild mushroom and vegetable farroto

rack of lamb
goat cheese, mint and merguez lasagna

40 day dry aged 32 oz porterhouse* for two
truffle creamed spinach, glazed carrots.
bordelaise sauce (+25 supplement)

7 oz filet mignon
whipped potatoes, brussels sprouts

Patented Salt Aged Beef

Salt-Aging Brick Beef is a patented dry-aging process
using Himalayan pink salt by Chef David Burke
US Patent No: 7,998,517 B2

Desserts *(choice of)*

heart shaped can of cake for two
chocolate sauce, caramel anglaise, toffee
crunch, vanilla ice cream and a lil' bit of
whipped cream

cheesecake lollipop tree for two
toffee crunch, cherry pistachio, chocolate
tuxedo, bubblegum whipped cream

red velvet crepe layer cake for two

rose petal panna cotta
strawberry gelee, tuxedo strawberry,
candied rose petal

cinnamon churros
spicy chocolate sauce, roasted banana
caramel

Menu Subject to Change

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