

David's Restaurant
Winterfeast 2010 Dinner Menu

Feb 16 to March 5, 2010

Beginnings (Choice of)

Chef's Soup

Roasted red pepper & tomato soup

Tuscany Salad

Mixed greens, sun-dried cranberries, mandarin oranges, toasted almonds topped with a choice of feta or blue cheese

Escargots Bourguignon

Escargots in a delectable shallot garlic butter with a hint of Pernod

Entrees (Choice of)

David's Bistro Steak

8oz AAA Prime Rib Eye Steak grilled to your liking, sliced and served on garlic croutes, topped with a red wine beef reduction
Served with seasonal vegetables and sweet potato frites

Pork Tenderloin

Pork medallions encrusted with Dijon and fennel seeds served on a bed of roasted apple and onion, spiked with an apple cider reduction and served with seasonal vegetables and roast potato

Seafood Linguini

Steamed clams, shrimp and bay scallops, tossed with peppers, onions and fresh garlic topped with a 2 ounce lobster tail served with a lemon dill cream sauce

Red Snapper Veracruz

Prepared in a lime juice, garlic and spice marinade, baked and served with a tomato salsa, seasonal vegetables and rice pilaf

Coq au Vin

Breast of chicken in a red wine mushrooms and pearl onion sauce, served with roast potato and seasonal vegetables.

Dessert

Fresh Daily Selection

Beverage: Coffee or Tea

\$25.00 Taxes and gratuity extra)

