



DATE NIGHT MENU

3 courses | 35 per person

APPETIZER *choice of*

Arugula & Artichoke Salad

tomatoes, pine nuts, manchego cheese, citrus vinaigrette

Surf and Turf Dumplings

aji pepper aioli, B-1 sauce

DB's Pastrami Salmon

potato pancake, cream fraiche caviar

Clothesline Bacon

*black pepper maple glazed bacon
(+8 Supplement)*

ENTRÉE *choice of*

Chicken

spinach, spring onions mashed potatoes, jus

Salmon

asparagus, sundried tomatoes, artichokes, meyer lemon butter sauce

Short Rib Cavatelli

short rib, broccolini, spring peas, horseradish cream

Surf & Turf*

*petit filet mignon, lobster tail, roasted wild mushrooms
(+25 Supplement)*



DESSERT *choice of*

Chocolate Chip Ice Cream Sliders

vanilla gelato, candied pistachio, amarena cherries, toasted marshmallow

Market Berries

strawberry hibiscus tea, coconut sorbet

Tiny Dancer (+7 Supplement)

chocolate cake, dark chocolate mousse, hazelnut crunch, pomegranate molasses

Cheesecake Lollipops FOR TWO (+14 Supplement)

Toffee crunch, cherry pistachio, chocolate tuxedo, bubblegum whipped cream

Optional Course
Seafood Tasting +38
2 poached shrimp, 2 naked
oyster, 2 oyster and crab,
½ main poached lobster



ORCHARD PARK

DAVID — BURKE

