

**MENU BY**

*David Burke*

**DAVID BURKE**

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## **TASTING MENU**

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### **Amusée**

#### **Pastrami Salmon**

*corn waffle, pickled red onion, mustard mousse  
whipped crème fraiche*

#### **Candied Bacon**

*on the clothesline*

#### **Intermezzo**

*sorbet*

#### **Fish Du Jour**

*tasting portion of our special of the day*

#### **Sliced KC Steak**

*mushroom hash & crispy onions*

#### **Chocolate Mousse or Fresh Fruit Tart**

\*Menu items may be raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are only able to split checks 2 ways. For split checks and parties of 6 or more a 22% gratuity may be added. No menu substitutions, please.

**MONDAY, MAY 7TH | \$60 PER PERSON**