



# David's

## ICE



### Osetra Caviar \* North Carolina

This Osetra caviar is produced from Russian sturgeon originating from the Caspian Sea. The hatchlings are farm raised in the mountains of North Carolina. This caviar is nutty & buttery in flavor and its color ranges from amber to dark chocolate. 153.00 per ounce

### Siberian Caviar \* Florida

This Siberian sturgeon caviar is sourced from the very best Russian sturgeon and processed in the purest water relying on the Malossol method to attain the perfect hint of ocean-like brine. 120.00 per ounce

### Kaluga Caviar \* Siberia & Northern China


This delicious farm raised caviar is produced from a hybrid of Kaluga and Shrenke sturgeon and produces large, firm pearls with a wonderful delicate and buttery flavor with a slight hint of the sea. 100.00 per ounce

### Hackleback \* Kentucky

Harvested wild from the world's smallest sturgeon this caviar is small and firm with a classic wild sturgeon taste. Pronounced flavors of roasted hazelnut and toasted caramel on the palate. It is the most popular American sturgeon caviar. 70.00 per ounce

#### Accoutrements:

Whipped Crème Fraiche, Chopped Red Onion, Wasabi Whipped Crème Fresh, Chopped Egg Yolk, Marinated Capers, Chopped Egg White & 8 Blini Pancakes.



## WIND

#### BEEF CARPACCIO 16

Thin Sliced Filet Mignon served with Arugula topped with Fried Capers, Shaved Parmesan, Pickled Onion, finished with a Tapenade Aioli

#### DAVID'S ESCARGOT 16

Six Escargot baked in Garlic, Onion, Tomato & Bacon Bits topped with Parmesan Cheese

#### BEEF CARPACCIO 16

Thin Sliced Filet Mignon served with Arugula topped with Fried Capers, Shaved Parmesan, Pickled Onion, finished with a Tapenade Aioli

#### SHRIMP BISQUE 14

A Creamy Shrimp Bisque prepared with Bacon & Herbs and finished with Pesto and topped with a Grilled Shrimp

#### BRIE EN CROUTE 15

Brie Cheese wrapped in Puff Pastry, baked to a Golden Brown and served with A Berry Puree & sliced Apples V

#### CHILEAN FISH CAKE 12

Made fresh with Chilean Fish and sautéed to perfection, served over Lemon Pepper Capers Remoulade and Mixed Greens

#### BILOXI CLAMS OR MUSSELS 14

Sautéed Fresh Middle Neck Clams or Mussels served with a mixture of Onions, Peppers and Smoked Bacon topped with Parmesan Cheese and Herb Butter Sauce

#### TRADITIONAL CAESAR SALAD 12

Fresh Romaine, Classic Caesar Dressing, Croutons and Shaved Parmesan Cheese

#### FRENCH ONION SOUP 15

A Classic preparation with Caramelized onions in a beef broth gratinéed with Crostini, Provolone & Swiss Cheese

