

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. 155.00 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. 125.00 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. 105.00 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. 75.00 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

GRILLED OCTOPUS 20

Grilled Octopus Topped with Homemade Chimichurri. Served with sweet plantain bacon cheese Croquets, and Chorizo Chipotle Crema. Finished with Compressed cucumber and Passion fruit Gel

BEEF CARPACCIO 16

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

DAVID'S ESCARGOT 16

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

BILOXI CLAMS OR MUSSELS 15

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

BEET SALAD 13

Fresh Golden & Red Beet Salad with Goat Cheese & Candied Pistachios over Mixed Greens and finished with a Balsamic Reduction

SHRIMP BISQUE 15

A Creamy Shrimp Bisque prepared with Bacon & Herbs and finished with Pesto and topped with a Grilled Colossal 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 Caper Remoulade and Mixed Greens

DAVID'S SALAD 14

Lemon Mint Compressed Watermelon, Goat Cheese Croquets, Confit Tomatoes, Apricot Vinaigrette with Toasted Almonds

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