

Cure Restaurant Week Menu  
Spring 2017

**Appetizers**

Spicy Chorizo & Three Cheese Fondue Dip  
with Portuguese bread bites

Vegetable and Curried Green Lentil Soup  
with dill yogurt

Tuna Tartare  
on crispy lime dusted lavish

Pistachio Crusted Goat Cheese and Fresh Raspberry Salad  
spicy local greens dressed in pomegranate – poppy seed vinaigrette

**Entrees**

Grilled BBQ Dry Rubbed Steak Coulotte  
sour cream and herb duchess potato, garlic green beans

Pan Seared Arctic Char  
green curry – red quinoa, sautéed herb roasted zucchini and summer squash,  
orange zest beurre blanc

Brick Pressed Game Hen  
apple – cornbread stuffing, roasted carrots, fig jam sauce

Six Cheese Pasta Beggars' Purses  
English pea puree, grape tomatoes, shaved parmesan, arugula, white truffle oil

Honey & Sage Glazed Boneless Pork Loin  
mashed sweet potato, prosciutto wrapped grilled asparagus

**Desserts**

Mini Chocolate Stout Cake  
coffee ice cream and chocolate sauce

Pate a Choux Puffs  
Frangelico whipped cream and strawberry sauce

Blueberry – Lemon White Chocolate Cheesecake