

Cure Restaurant Week Menu

November 2nd – 10th

~First Course~

Roasted Chicken and White Bean Chili

Slow simmer with smoky poblano peppers in a creamy chicken broth topped with Cure's signature cornbread

Fall Harvest Salad

Crisp local apples, dried cranberries, candied walnuts, shaved Manchego, mixed baby greens, balsamic vinaigrette

"Patio Smoked" Pork Short Ribs

Applewood smoked and brushed with Maple-mustard glaze

Golden Fried Three Cheese and Potato Pierogi

Horseradish - dill - sour cream dipping sauce and apple cider vinegar

~Second Course~

Grilled Chipotle Marinated Coulotte Steak

Brown sugar mashed sweet potato, sautéed broccolini, orange-lime Casco Bay Butter

Pork Osso Bucco

Slow braised pork shank, creamy herb polenta, sherry wilted kale, Worcestershire sauce

Pan Seared Icelandic Artic Char

Crispy fingerling potatoes, grilled asparagus, smoked paprika Hollandaise

Oven Roasted Game Hen

Stuffed with cherries and wild rice, honey-cumin root vegetables, chicken glaze

Vegetarian Butternut Squash Tortellacci

White wine cream sauce, Portobello mushrooms, baby spinach, grilled baguette

~Third Course~

Caramel - Apple and Cinnamon filled Crepes

Topped with French vanilla ice cream

Flourless Chocolate Torte

Over creamy peanut butter sauce

Banana Foster Mason Jar Cheesecake

Layer of graham cracker, cheesecake, rum and caramelized bananas

