

Cure Restaurant Week Menu

April 2018

First Course

Fried Artisanal Artichoke Hearts

Long stemmed artichoke hearts marinated in olive oil, lightly breaded and fried, with a red pepper and garlic dipping sauce

Sweet Italian Sausage Stuffed Belle Peppers

Baked with parmesan cheese, tomato fondue

Grandma's Zucchini Bisque

Family tradition of simmering zucchini, summer squash, tomato and herbs, blended to perfection and served with cheddar biscuit

Lemon - Dill Shrimp Salad

Poached all-natural shrimp, roasted fennel, arugula greens, blood orange segments

Second Course

Balsamic Marinated Grilled Coulotte Steak

Rosemary - sea salt - tater tots, mixed green salad tossed with bleu cheese dressing

Cranberry-Ginger Barbecue Chicken Breast

Wild rice pilaf, grilled asparagus

Pan Roasted Day Boat Monkfish

Sweet potato, fresh corn and applewood smoked bacon chowder, grilled broccolini, paprika oil

Blackberry-Sage Pork Tenderloin

Creamy polenta, smoked carrots, micro greens

Vegetarian Meatloaf

The Revolutionary "Impossible Burger" mixed with the classic comfort ingredients, slow baked and seared golden brown, mashed purple Peruvian potatoes, grilled asparagus, truffle ketchup

Third Course

Chocolate Lava Cake

Vanilla bean Ice Cream

Lemon Curd and Mascarpone Cream

Sugar cookie

Pistachio Bread Pudding

Bourbon sauce, sea salt caramel Ice Cream