

Cure Restaurant Week Menu Fall 2018

Appetizers

Warm Lobster Dip

Served with chili infused naan bread

Braised Chicken Thigh over Waffle Biscuit

with white gravy

Tuscan White Bean + Tomato + Kale Soup

Parmesan crisp

Fall Salad

Roasted pumpkin, arugula, dried cranberries, pistachios, Manchego cheese, maple vinaigrette

Entrees

Prime Pub Steak

Sweet potato + corn + black bean hash, grilled asparagus,
smoked paprika demi glace

Pan Seared Bay Scallops

Beet and goat cheese pasta purses, pesto sauce, baby arugula, grilled baguette

Roasted Chicken Pot Pie

Pulled free range chicken, creamy stew of leek, onion, carrot, peas, fresh herbs and lemon in a
puff pastry shell, side of duchess potato

Slow Cooked Pork Butt

Crispy smoked Gouda polenta cake, sautéed brussels sprout leaves, fig reduction

Stuffed Belle Pepper

Five grain medley, roasted butternut squash, baby spinach, candied walnuts over sweet potato
puree and a side of mixed greens with pumpkin goddess dressing

Desserts

Caramel Apple Parfait

Brown sugar roasted apples, snickerdoodle crumble, caramel sauce, cinnamon whipped cream

Warm Chocolate Bundt Cake

Creamy peanut butter sauce and toasted marshmallow

Pumpkin Spice Cake

Cream cheese frosting and pumpkin candy