

Cure Restaurant Week Menu Spring 2019

Appetizers

Seafood Crepes

Lobster, whipped cream cheese & fresh dill, lobster velouté, shaved asparagus salad

Roasted Beet Soup

Velvet puree of red beets, vegetables and orange, goat cheese crumble, micro greens

Fennel Salad

Citrus dressed arugula, Manchego cheese, chopped dates, candied walnuts

Pork Belly Steam Bun

Sesame – soy glazed, pickled red onion, shaved carrots, cilantro, sriracha aioli

Entrees

Bistro Tip Prime Beef Wellington

Golden baked puff pastry with mushroom duxelle filling, herb roasted new potatoes, grilled broccolini

Lamb Ragu

Tender braised lamb, Spring pea ravioli, shaved Pecorino, tomato fondue, fried basil leaves

Stuffed Chicken Breast

Creamy Fontina cheese and oven roasted tomatoes, riced-vegetable blend, arugula pesto

Pan Seared Monkfish

Sautéed bacon – brussels sprout leaves, sweet potato puree, saffron beurre blanc

“Scalloped” Parsnips

Seared to golden brown in lemon butter, sautéed kale, five grain medley, crispy shallot, candied kumquat, fig sauce

Dessert

Baked Apple Tartlet

Cinnamon ice cream, caramel sauce

Chocolate Pots De Crème

Light chocolate custard, Kahlua whipped cream, fresh berries

Lavender Cup Cake

Honey – vanilla bean frosting

