

Cure Restaurant Week Three Course for \$29.95

November 6-15, 2014

Starters

Kale Caesar

Tom leafy greens, creamy house made dressing, garlic croutons, shaved parmesan, white anchovies

Stoneface IPA and Cheddar Soup

Stoneface Brewing Company's India Pale Ale, sharp New England cheddar, grilled bread and smoked paprika

Crispy Pork and Beans

Maple glazed pork belly, baked beans and golden cornbread

Scallops and Bacon

Pan seared scallops, zesty sauerkraut, apple wood smoked bacon, baby greens and balsamic reduction

Entrées

Creekstone Farms Marinated Flank Steak

Honey- balsamic- rosemary marinade, truffle roasted red potatoes, baby carrots

Saffron Seafood Risotto

Haddock, shrimp, mussels, lobster stock, fennel, tomato and mascarpone

Apple Cider and Sage Braised Chicken

All natural statler breast, roasted apple, sweet potato ravioli and baby spinach

Curry-Quinoa Stuffed Acorn Squash-

Red quinoa, zucchini, summer squash, tomato, baked with crumbled goat cheese and mixed green salad

Desserts

Sugar Pumpkin Crème Brulee

Caramelized ginger, allspice and mint

Strawberries and Cream

Macerated strawberries, puff pastry, honey-vanilla whipped cream

White Chocolate-Pistachio Bread Pudding

Grand Marnier, crème anglaise and dulce de leche

