

Cure Fall Restaurant Week Menu 2024

~ First Choice ~

Hungarian Mushroom Soup
Onion, vegetable stock, white wine, worcestershire, paprika, sour cream, lemon, herbs

Beet Carpaccio
Orange scented frisee, yogurt drizzle, pistachio

Grilled Shrimp Skewer
Butternut squash puree, quinoa, candied walnut

Fried Goat Cheese Salad
Arugula, grapes, cranberries, apple cider vinaigrette

~ Second Choice ~

8 oz Steak Filet
Parmesan potato gratin, grilled broccolini, Marsala butter

Pork Milanese
Braised red cabbage, apple sauce

Chicken Vol Au Vent
Creamy stew, root vegetables, puff pastry

Blackened Swordfish
Tri-colored cauliflower, citrus hummus, saffron aioli

Butternut Squash Ravioli
Sherry cream sauce, fried sage, shaved manchego, pepitas

~ Third Choice ~

Flourless Chocolate Cake
Espresso liquor, fresh raspberries

Fall Apple Waffle
Cinnamon Whipped cream, caramel sauce

Coconut Panna Cotta
Blueberry compote, shaved coconut

~ Featured Cocktails ~

Tiramisu Martini
St. Elder Espresso liquor, Granger Vanilla Vodka, DiSaronno, splash of cream -15

Benvolio Prosecco - Italy -12

Benvolio Pinot Grigio - Italy -12

La Crema Pinot Noir - California -14

Downeast Cider - 7

Chef / Owner ~ Julie Cutting

Head Chef ~ Lauren Van Hook