

## ***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

