

## ***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