

RESTAURANT WEEK MENU

Three Course Pre Fixe Menu - 52



STARTERS

Buffalo Cauliflower

Crispy fried, Sriracha hot sauce, signature Cure blue cheese dressing, lemon, chives

Grilled Heart of Romaine Caesar

Pickled red onion, parmesan, bacon, garlic croutons

Sweet Soy Glazed Shrimp

Soba noodle salad, peanut-lime sauce

White Chicken Chilli

Onion, Great Northern beans, green chilies, sour cream, shredded cheese, avocado

MAIN COURSE

Cola Braised Short Rib

French onion croquette, truffle broccolini, demi glace, crushed herb bread crumbs

Bourbon Grilled Pork

Sweet corn bread pudding, roasted caulinni, tarragon-dijonaise

Orange Glazed Chicken

Saffron risotto, haricot verts, creamy Thai basil Sauce

Miso Marinated Salmon

Crispy sticky rice, arugula, mango salsa, kimchi aioli

Stuffed Zucchini Boats

Red quinoa, black beans, green onion, bell peppers, fontina cheese, garlic crema

DESSERTS

Lemon Bar

Raspberry coulis, dried french lavender

Salted Caramel Panna Cotta

Cornflake crumble

Kahlua Chocolate Brownie

Vanilla bean whipped cream

DRINKS

Spring Fling - Cold River vodka, St Elder elderflower liqueur, rosemary simple, prosecco, soda water - 14

Noble Vines 446 Chardonnay Monterey, CA - 12 / 45

Noble Vines 667 Pinot Noir Monterey, CA - 13 / 49