

**Cure Restaurant Week Menu
Spring 2017**

Appetizers

Spicy Chorizo & Three Cheese Fondue Dip
with Portuguese bread bites

Vegetable and Curried Green Lentil Soup
with dill yogurt

Tuna Tartare
on crispy lime dusted lavish

Pistachio Crusted Goat Cheese and Fresh Raspberry Salad
spicy local greens dressed in pomegranate – poppy seed vinaigrette

Entrees

Grilled BBQ Dry Rubbed Steak Coulotte
sour cream and herb duchess potato, garlic green beans

Pan Seared Arctic Char
green curry – red quinoa, sautéed herb roasted zucchini and summer squash,
orange zest beurre blanc

Brick Pressed Game Hen
apple – cornbread stuffing, roasted carrots, fig jam sauce

Six Cheese Pasta Beggars' Purses
English pea puree, grape tomatoes, shaved parmesan, arugula, white truffle oil

Honey & Sage Glazed Boneless Pork Loin
mashed sweet potato, prosciutto wrapped grilled asparagus

Desserts

Mini Chocolate Stout Cake
coffee ice cream and chocolate sauce

Pate a Choux Puffs
Frangelico whipped cream and strawberry sauce