

APPETIZERS

- Salmon Belini -
Salmon gravlox, potato pancake, crème fraîche, caviar, chives - 17
- Tapanade Toast -
Kalamata and green olives, red peppers, capers, fresh herbs, roasted garlic spread, french baguette - 12
- Mussels with Frites -
White wine-herb broth, tomato, black garlic aioli - 16
- Roasted Bone Marrow -
Italian bread crumbs, roasted garlic, grilled baguette, sea salt, micro-greens - 14
- Goat Cheese Croquettes -
Crispy fried, orange roasted red beets, microgreens, pistachio, balsamic vinaigrette - 13
- Confit Duck Drumettes -
Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12

SALADS

- Mixed Berry -
Strawberries, blueberries, arugula, crumbled goat cheese, toasted almonds, raspberry-poppy seed vinaigrette - 13
- Marinated Heirloom Tomato -
Burrata, soft croutons, fresh basil, balsamic reduction, rosemary salt - 14
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 9

Add to salad - Chicken 7, Salmon 8, Steak 9

CURE



SOUPS

- Vichyssoise -
Smooth puree of potato, leek, cream, served chilled - 10
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP
- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 11

ENTRÉES

- All Natural NY Strip -
Smoked vegetable kebab, hand cut fries, summer au poivre sauce - 39
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, balsamic - white wine beurre blanc - 32
- Zesty BBQ Short Rib -
Crispy potato - carrot rösti, creamy horseradish shaved asparagus salad - 28
- 1/2 Rack of Lamb -
Spring pea risotto, herb roasted baby carrots, crispy fried shallots - 34
- Beet Cured Salmon -
Orange-dill quinoa, roasted asparagus, green curry beurre blanc - 27
- Pan Seared Chicken Statler -
Manchego cheese - red pepper - crispy tortilla - mashed potato, spiced grilled corn, cilantro-lime butter - 26
- Grilled Pork Chop -
Roasted broccolini, crispy polenta, blueberry chipotle sauce - 29
- Slow Roasted Butternut Squash -
Filled with parmesan-herb risotto, side of mixed greens with a champagne vinaigrette - 22
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 26

SIDES

- Grilled Bread Basket & Butter - 3
- Cornbread - Butter & Honey - 7

Exec Chef / Owner Julie Cutting
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Chef de Cuisine Kurt DeVay