

Valentine's Day at curATE



FIRST COURSE

ORGANIC SALMON CHOWDER ◊ \$12

Wallingford Bacon, Chive Oil

CHICORY SALAD ◊ \$18

Shaved Grana Padano, White Anchovies, House Croutons,
Roasted Garlic Dressing

CRISPY PORK BELLY ◊ \$19

Apple Soubise, Raisin Mostarda - GF, DF

CLASSIC OYSTERS ROCKEFELLER ◊ \$21 HALF DOZEN

Creamed Spinach, Pernod, Breadcrumbs

SECOND COURSE

ROASTED SEA BASS ◊ \$45

Broccolini, Potato Risotto, Green Goddess Dressing - GF

SPINACH GARGANELLI PASTA ◊ \$39

Smoked Tomato, Artichoke, Parmesan Cream Sauce - VEG

ADD Maine Lobster ◊ \$17

ROAST ORGANIC DUCK BREAST ◊ \$43

Dirty Rice with Andoullie, Toasted Pecans, Scallions,
Roasted Red Pepper Butter - GF

DRY AGED NY STRIP STEAK ◊ \$55

Grilled Asparagus, Smoked Cheddar Croquettes,
Cabernet Shallot Butter, Red Wine Demi Glace - GF

DESSERTS

◊ \$15 EACH ◊

GERMAN CHOCOLATE BREAD PUDDING

Coconut, Toasted Pecans, Dulce de Leche, Amarena Cherries

VANILLA BEAN PANNA COTTA

Blood Orange Marmalade, Chamomile Syrup, Candied Citrus

RASPBERRY LINZER TORTE

Hazelnut Crust, Fresh Raspberries, Powdered Sugar, Whipped Cream



WINES BY THE GLASS

WHITE

SILVERADO Sauvignon Blanc ◊ \$15

THE CALLING Chardonnay ◊ \$18

DOMAINE GUEGUEN Chablis ◊ \$18

BODEGA AS LAXAS Albarino ◊ \$14

BELLE ANNEE Mirabeau Rose ◊ \$15

RED

ROTH Cabernet Sauvignon ◊ \$18

ILLAHE Pinot Noir ◊ \$18

PALACIO DEL BURGO Rioja ◊ \$15

KERMIT LYNCH Rhone ◊ \$15

SPARKLING

LA LUCA Prosecco ◊ \$14

PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

WINES FROM THE CELLAR

WHITE & ROSE WINES

- Chardonnay ~ THE CALLING Sonoma Coast CA 2021
◊ \$18 Glass / 69 Bottle ◊
- Sauvignon Blanc ~ SILVERADO VINEYARDS Napa Valley CA 2018
◊ \$15 Glass / 57 Bottle ◊
- Albarino ~ BODEGA AS LAXAS Rias Baixas Spain 2020
◊ \$14 Glass / 53 Bottle ◊
- Chablis ~ DOMAINE GUEGUEN Bourgorne France 2020
◊ \$18 Glass / 69 Bottle ◊
- Chardonnay ~ GROTH ESTATE Oakville Napa Valley CA
◊ \$78 Bottle ◊
- Pouilly-Fuisse ~ DOMAINE J.A. FERRET Burgundy FR 2018
◊ \$77 Bottle ◊
- Rose ~ LA SPINETTA Il Rose DI Casanova Tuscany Italy 2020
◊ \$52 Bottle ◊
- Mirabeau Rose ~ BELLE ANNEE France 2021
◊ \$15 Glass / 57 Bottle ◊

RED WINES

- Cabernet Sauvignon ~ ROTH ESTATE Alexander Valley CA 2019
◊ \$18 Glass / 69 Bottle ◊
- Pinot Noir ~ ILLAHE VINEYARDS Willamette Valley OR 2020
◊ \$18 Glass / 69 Bottle ◊
- Rioja Reserva ~ PALACIO DEL BURGO Spain 2016
◊ \$15 Glass / 57 Bottle ◊
- Rhône ~ KERMIT LYNCH Cotes du Rhone France 2022
◊ \$15 Glass / 57 Bottle ◊
- Cabernet Sauvignon ~ CLOS PEGASE Napa Valley CA 2017
◊ \$89 Bottle ◊
- Pinot Noir ~ FLOWERS VINEYARD Sonoma Coast CA 2018 ◊ \$88 Bottle

SPARKLING WINES

- Prosecco ~ LA LUCA Treviso NV
◊ \$14 Glass / 53 Bottle ◊
- Sparkling Wine ~ SCHRAMBERG Blanc de Blanc ~ North Coast CA 2017
◊ \$78 Bottle ◊
- Champagne ~ PANNIER Champagne Brut NV
◊ \$89 Bottle ◊

COCKTAILS

SPECIALTY COCKTAILS

- CURATINI ◊ \$15
Grey Goose, Pomegranate, Lemon, Splash Grand Marnier
- WINTER BUBBLES ◊ \$15
Mezcal, Strawberry, Prosecco
- GINGER RYE ◊ \$15
Bulleit Rye, Amaro, Lemon, Ginger Syrup
- SPICY HIBISCUS MARGARITA ◊ \$16
Ghost, Cointreau, Lemon, Lime, Hibiscus Syrup, Basil Habanero Ice Cube
- PEAR ELDERFLOWER COOLER ◊ \$16
Pear Vodka, Elderflower, Lemon, Bitters, Soda
- WINTER MOJITO ◊ \$15
Dark and Spicy Rum, Liquor 43, Lime, Agave, Mint, Soda

G&T BAR

- Premium Gins served with Boylan Heritage Tonic Water*
- GRAY WHALE ~ Mint/Ginger ◊ \$17
BAR HILL ~ Orange/Floral ◊ \$16
OLAFFSON ICELANDIC ~ Thyme/Lime ◊ \$15
FREELAND ~ Rosemary/Cucumber ◊ \$19

BEERS AND ALES

- GREEN STATE LAGER ◊ \$7
CONEHEAD IPA ◊ \$7
RED DWARF AMBER ALE ◊ \$7
QUEEN CITY YORKSHIRE PORTER ◊ \$7