

# Valentine's Weekend at curATE



## FIRST COURSE

### **CARROT GINGER SOUP** ◊ \$14

Duck Confit - GF

### **MIXED GREENS SALAD** ◊ \$18

Pomegranates, Shaved Red Onion, Toasted Pecans,  
Goat Cheese, Balsamic Vinaigrette - VEG GF

### **LOBSTER ARANCINI** ◊ \$19

Fennel Salad, BROMLEY FARMS Micro Greens,  
Saffron Tomato Sauce - GF DF

### **HANDMADE POTATO GNOCCHI** ◊ \$19

Pork Ragu, Maplebrook Burrata, Calabrian Chili Oil

### **LOCAL BREAD** ◊ \$8

Garlic Parsley Butter - VEG

## SECOND COURSE

### **GRILLED ORGANIC SALMON** ◊ \$43

French Black Lentils, Gremolata, Fried Artichoke Hearts,  
Green Goddess Dressing - GF

### **ROASTED CHICKEN BREAST** ◊ \$42

Yukon Potato Risotto, Thyme Cream, Asparagus, Buerre Blanc - GF

### **HANDMADE TRUFFLE RICOTTA TORTELLONI** ◊ \$41

Lemon, Parmesan, Black Pepper Cream Sauce - VEG

\*ADD Maine Lobster \$19

### **CURATE CIOPPINO** ◊ \$45

Scallops, Clams, Shrimp, Sea Bass, Tomato Broth,  
Garlic Parsley Butter, Fennel Salad - GF

### **GRILLED BEEF FILET** ◊ \$55

Cheddar Aligot Potato, Housemade Onion Rings, Sherry Steak Sauce - GF

## DESSERTS

◊ \$16 EACH ◊

### **CHOCOLATE SOUFFLE CAKE**

Amarena Cherries, Whipped Cream - GF

### **CREPE MILLE FEUILLE**

Sweet Ricotta, Blueberry Compote, Candied Ginger

### **BUTTERSCOTCH PUDDING**

Salted Peanut Chocolate Bark, Whipped Cream Fraiche - GF



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 ~ J VINEYARDS Tri-Appellation: Sonoma, Monterey, Napa 2022 ◊ \$16 Glass / \$62 Bottle  
Sauvignon Blanc ~ SILVERADO VINEYARDS Napa Valley CA 2022 ◊ \$15 Glass / \$57 Bottle  
Albarino ~ BODEGA AS LAXAS Rias Baixas Spain 2021 ◊ \$14 Glass / \$53 Bottle  
Chablis ~ DOMAINE GUEGUEN Bourgogne France 2021 ◊ \$18 Glass / \$69 Bottle  
Chardonnay ~ GROTH ESTATE Oakville Napa Valley CA 2022 ◊ \$98 Bottle  
Pouilly-Fuisse ~ CHATEAU VITALLIS Burgundy France 2022 ◊ \$77 Bottle  
Rose ~ LA SPINETTA Il Rose DI Casanova Tuscany Italy 2022 ◊ \$52 Bottle  
Rose ~ LIQUID GEOGRAPHY Spain 2023 ◊ \$15 Glass / \$57 Bottle

### RED WINES

- Cabernet Sauvignon ~ ROTH ESTATE Alexander Valley CA 2021 ◊ \$18 Glass / \$69 Bottle  
Pinot Noir ~ ILLAHE Willamette Valley OR 2022 ◊ \$18 Glass / \$62 Bottle  
Rioja Reserva ~ PALACIO DEL BURGO Spain 2017 ◊ \$15 Glass / \$62 Bottle  
Rhone ~ PIGEOULET VAUCLUSE Rhone France 2022 ◊ \$17 Glass / \$62 Bottle  
Cabernet Sauvignon ~ CLOS PEGASE Napa Valley CA 2019 ◊ \$89 Bottle  
Pinot Noir ~ FLOWERS VINEYARD Sonoma Coast CA 2022 ◊ \$94 Bottle

### SPARKLING WINES

- Prosecco ~ LA LUCA Treviso NV ◊ \$14 Glass / \$53 Bottle  
Sparkling Wine ~ ROEDERER ESTATE California NV ◊ \$78 Bottle  
Champagne ~ PANNIER Champagne Brut NV ◊ \$89 Bottle

## COCKTAILS

### SPECIALTY COCKTAILS

- CURATINI ◊ \$16  
Grey Goose, Pomegranate, Lemon, Splash Grand Marnier  
CHILI MARGARITA ◊ \$18  
Spicy Ghost Reposado Tequila, Cointreau,  
Fresh Lemon & Lime, Agave, Anchos Reyes  
BLACK PALOMA ◊ \$16  
Hornitos Reposado Tequila, Grapefruit Juice,  
Organic Activated Charcoal, Lemon, Sea Salt Rim  
BANANA RUM OLD FASHIONED ◊ \$16  
Bumbu, Angostura Bitters, Orange Peel & Cherry  
DOWN AND DIRTY MARTINI ◊ \$17  
Hendricks Gin, Olive Juice, Boursin & Garlic Stuffed Olives  
SMOKEY BOULEVARDIER ◊ \$18  
Bulleit Rye, Mezcal, Campari, Carpano Antica  
GOLD RUSH ◊ \$17  
Makers Mark, Fresh Lemon, Domaine De Canton

### 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 ◊ \$16

### BEERS AND ALES

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

### BRUNCH COCKTAILS

- MIMOSA ◊ \$15  
Prosecco & Fresh Squeezed OJ  
GRAND MIMOSA ◊ \$19  
Includes a Float of Grand Marnier  
BLOODY MARY ◊ \$15  
House Mix  
PIMMS CUP ◊ \$16  
Pimm's No 1, Cucumber, Strawberry,  
Basil, Lemon, Limonata  
IRISH COFFEE ◊ \$14  
Baileys, Jameson, Cream, Whipped Cream