

Christmas Eve at curATE



FIRST COURSE

CAULIFLOWER AND APPLE SOUP

Crispy Bacon Lardons ~ GF

◇ \$12 ◇

MIXED GREENS

Persimmon, Fennel, Toasted Pistachio, Sumac Vinaigrette ~ DF, GF, VEG

◇ \$17 ◇

CONFIT DUCK LEG RANGOON

Winter Slaw, Apricot Gochujang Glaze

◇ \$18 ◇

OYSTERS ON THE HALF SHELL

1/2 dozen New England Oysters, Champagne Mignonette, Rooster Cocktail Sauce

~ DF, GF ◇ \$20 ◇

SECOND COURSE

SEARED SEA BASS

Fennel and Leek Gratin, Herb Breadcrumbs, Caviar Buerre Blanc

◇ \$46 ◇

BLACK PEPPERCORN FETTUCCINE

Shaved Grana Padano, Gremolata, Garlic Cream Sauce, Fresh Truffles ~ VEG

◇ \$34 ◇

ADD Maine Lobster ◇ \$20

ROAST ORGANIC CHICKEN BREAST

Roasted Broccoli, Sweet Potato Croquettes, Gingersnap Demi

◇ \$41 ◇

DRY AGED NY STRIP STEAK

Fried Local Mushrooms, Buttermilk Mashed Potatoes, Classic Bearnaise ~ GF

◇ \$53 ◇

DESSERTS

◇ \$15 ◇

CHOCOLATE SOUFFLE CAKE

Coffee Anglaise, Chocolate Sauce, Candied Citrus

CREPE MILLE FEUILLE

Maple Ricotta, Dried Fruit Compote, Candied Ginger

APPLE TARTLET

Sugar Cookie Crust, Brown Sugar Streusel, Bourbon Toffee Sauce, Whipped Cream

