

# 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 Gochuchang 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

◆ \$39 ◆

### BLACK PEPPERCORN FETTUCINE

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

◆ \$49 ◆

## 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

