

# DINNER at curATE

ARTFUL CUISINE AT SOUTHERN VERMONT ARTS CENTER

## APPETIZERS

### SOUP OF THE DAY

◇ \$13 ◇

### MIXED GREENS SALAD

◇ \$18 ◇

Shaved Red Onion, Quinoa,  
Dried Cranberries, Smoked Almonds,  
Cumin Dressing ~ DF VEG

### BIBB SALAD

◇ \$19 ◇

Beets, Gorgonzola, Pistachio Dukkah,  
Pear Vinaigrette ~ GF VEG

### HOUSEMADE RICOTTA GNOCCHI

◇ \$21 ◇

Roasted Mushrooms, Local Pesto,  
Parmesan, Lemon Oil ~ VEG

### GRILLED FIGS

◇ \$18 ◇

Vermont Chevre, Fried Prosciutto,  
Black Pepper Honey, Grissini

### ROASTED NEW ENGLAND OYSTERS (5)

◇ \$22 ◇

House Ranch, Bacon Breadcrumbs

### PRICE EDWARD ISLAND MUSSELS

◇ \$24 ◇

Vadouvan Curry Cream,  
Fingerling Potatoes,  
Garlic Parsley Butter ~ GF

Add French Fries ◇ \$6

Add Grilled Bread ◇ \$4

## SHARED PLATES

### VERMONT CHEDDAR FONDUE

◇ \$26 ◇

Andouille Sausage, Roasted Broccoli,  
Local Bread

### CURATE FLATBREAD

◇ \$23 ◇

Caramelized Onion,  
Roasted Winter Squash, Aged Cheddar,  
Red Wine Reduction ~ VEG

### LOBSTER ARANCINI

◇ \$21 ◇

Maine Lobster, Gremolata,  
Parmesan, Truffle Aioli ~ GF

### GRILLED HEARTHSTONE BREAD

◇ \$10 ◇

EARTH SKY TIME Bread,  
Garlic Parsley Butter ~ VEG

## DINNER SPECIALS

ASK ABOUT OUR CHEF'S SPECIAL  
SELECTIONS FOR THE DAY

## ENTREES

### GRANA ARSO FETTUCCINE

◇ 38 ◇

Smoked Tomatoes, Baby Carrots,  
Roasted Winter Squash, Cured Lemon,  
Pesto Cream Sauce ~ VEG

### PAN ROASTED SEA BASS

◇ 46 ◇

Fennel and Leek Gratin,  
Herb Breadcrumbs, Broccolini,  
Crab Buerre Blanc

### GRILLED WHOLE BRONZINO

◇ \$45 ◇

White Bean Stew,  
Green Goddess Dressing,  
Fried Artichoke ~ GF

### SEAFOOD CIOPPINO

◇ \$47 ◇

PEI Mussels, Shrimp, Halibut,  
Tomato Broth,  
Garlic Parsley  
Butter, Shaved Fennel  
Salad, Lemon Oil ~ GF

Add Grilled Bread ◇ \$4

### SEARED SEA SCALLOPS

◇ \$58 ◇

Celery Root Puree, Roasted Spaghetti  
Squash, Garlic Parsley Butter,  
Pistachio Vinaigrette ~ GF

### ROASTED CHICKEN BREAST

◇ \$43 ◇

Roast Broccoli, VT Spatzle Company  
Mac N' Cheese, Tomato Jam ~ GF

### BRAISED PORK SHANK

◇ \$45 ◇

Braised Red Cabbage, Creamy Polenta,  
House Onion Rings, Apple Cider Jus

### GRILLED FLAT IRON STEAK

◇ \$47 ◇

Cabernet Shallot Butter,  
Braised Local Greens, French Fries ~ GF

### GRILLED FILET MIGNON

◇ \$57 ◇

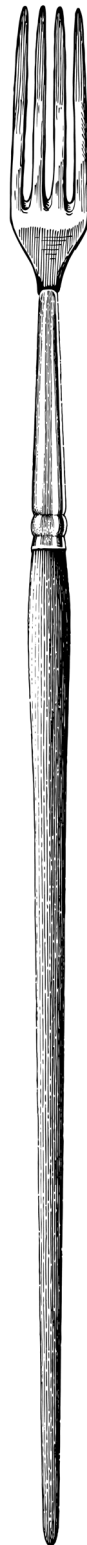
Fried Asparagus,  
Buttermilk Mashed Potatoes,  
Sherry Steak Sauce



WE'LL HAPPILY  
SPLIT A PLATE FOR \$6



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 BY THE GLASS

### WHITE

SILVERADO Sauvignon Blanc ◇ \$15

J VINEYARDS Chardonnay ◇ \$16

DOMAINE GUEGUEN Chablis ◇ \$18

BODEGA AS LAXAS Albarino ◇ \$14

BRUNO LAFON Rose ◇ \$15

### RED

ROTH Cabernet Sauvignon ◇ \$18

ILLAHE Pinot Noir ◇ \$18

PALACIO DEL BURGO Rioja ◇ \$15

PIGEOULET VAUCLUSE Rhone ◇ \$17

### SPARKLING

LA LUCA Prosecco ◇ \$14

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 Bourgorne 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 ~ BRUNO LAFON Côte Midi, Grenache Cinsault, Rosé France NV < \$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 ~ FOLEY JOHNSON Rutherford CA 2021 < \$97 Bottle
- Pinot Noir ~ ARCHERY SUMMIT Dundee Hills OR 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
- ESPRESSO MARTINI < \$16
- Tito’s Vodka, Espresso Cold Brew, Kahlua Coffee Liqueur, Biscotti Liqueur, Touch of Cream
- BOURBON SWEET BEE & SOUR < \$17
- Woodford Bourbon, Averna, Ginger, Honey, Lemon
- SPICY STRAWBERRY FIELDS < \$18
- Barr Hill Gin, Aperol, Muddled Strawberry, Lime, Tamarind Jalapeño Syrup
- GINGER CUCUMBER FLOWERS MARTINI < \$17
- Cucumber Vodka, Fresh Lime, Elderflower, Domaine de Canton
- DREAMS NEVER END < \$17
- Bulleit Rye, Pear Syrup, Sweet Vermouth, Splash of Fernet Branca over Ice
- TWIST ON A BOULEVARDIER < \$18
- Monkey Shoulder Scotch, Campari, Lemon Juice, Amaro Nonino, Rosemary

G&T BAR

- Premium Gins served with Boylan Heritage Tonic Water
- GRAY WHALE ~ Mint/Ginger < \$17
- BAR HILL ~ Orange/Floral < \$16
- GIN MARE ~ Thyme/Lime < \$16

BEERS AND ALES

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

REFRESHING MOCKTAILS

- PALOMA < \$15
- Seedlip Agave, Grapefruit Juice, Lime, Demerara & Club Soda
- SPRING < \$19
- Seedlip Garden and Tonic, Fresh Mint, Boylan Tonic & Lime