

# 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 GNOCHI

◆ \$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

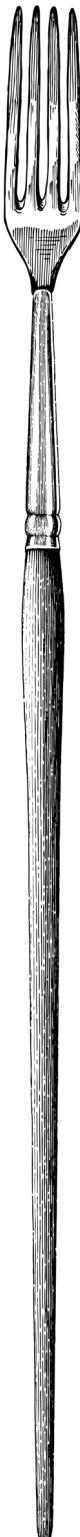
### GRILLED HEARTHSTONE BREAD

◆ \$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 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 ~ 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