

Christmas Eve at curATE



FIRST COURSE

BUTTERNUT AND APPLE BISQUE

Pumpkin Seed Oil, Pepitas ~ GF, VEG

◆ \$13 ◆

LOCAL MIXED GREENS

Persimmon, Fennel, Toasted Pistachio, Pink Peppercorn Vinaigrette ~ DF, GF, VEG

◆ \$18 ◆

SEARED DIVER SCALLOPS

Roasted Squash Puree, Charmoula Oil, Fried Leeks ~ GF

◆ \$20 ◆

CRISPY CONFIT DUCK LEG

Fennel Slaw, Orange Marmalade Vinaigrette ~ DF, GF

◆ \$21 ◆

OYSTERS ON THE HALF SHELL

Half Dozen, Champagne Mignonette, Rooster Cocktail Sauce ~ DF, GF

◆ \$21 ◆

GRILLED HEARTHSTONE BREAD

Garlic Parsley Butter ~ VEG

◆ \$8 ◆

SECOND COURSE

SEARED SEA BASS

Fennel and Leek Gratin, Herb Breadcrumbs, Caviar Buerre Blanc

◆ \$45 ◆

GRANA ARSO FETTUCCINE

Shaved Parmesan, Gremolata, Garlic Cream Sauce, Fresh Truffles ~ VEG

◆ \$42 ◆

ADD Maine Lobster ◆ \$17

ROAST ORGANIC CHICKEN BREAST

Vadouvan Curry Butter, Roasted Broccoli, 4 Cheese *VT Spätzle* Mac N Cheese ~ GF

◆ \$43 ◆

DRY AGED NY STRIP STEAK

Tempura Fried Asparagus, Buttermilk Mashed Potatoes, Classic Bearnaise ~ GF

◆ \$55 ◆

DESSERTS

◆ \$15 ◆

ORANGE CHOCOLATE BUDINO

Chocolate Cookie Crust, Coffee Anglaise, Toasted Pistachios, Candied Orange

LEMON TARTLET

Sugar Cookie Crust, Blueberry Compote, Toasted Meringue

CURATE CARROT CAKE

Classic Cream Cheese Frosting, Toasted Walnuts, Candied Ginger

LIBATIONS

WHITE & ROSE WINES

Chardonnay

J VINEYARDS Tri-Appellation: Sonoma, Monterey, Napa 2022 ◊ \$16 / \$62

GROTH ESTATE Oakville Napa Valley CA 2022 ◊ \$98 Bottle

Sauvignon Blanc

SILVERADO VINEYARDS Napa Valley CA 2022 ◊ \$15 / \$57

Albarino

BODEGA AS LAXAS Rias Baixas Spain 2021 ◊ \$14 / \$53

Chablis

DOMAINE GUEGUEN Bourgorne France 2021 ◊ \$18 / \$69

Pouilly-Fuisse

CHATEAU VITALLIS Burgundy France 2022 ◊ \$77 Bottle

Rose

LA SPINETTA Il Rose DI Casanova Tuscany Italy 2022 ◊ \$52 Bottle

LIQUID GEOGRAPHY Spain 2023 ◊ \$15 / \$57

RED WINES

Cabernet Sauvignon

ROTH ESTATE Alexander Valley CA 2021 ◊ \$18 / \$69

Pinot Noir

ILLAHE Willamette Valley OR 2022 ◊ \$18 / \$62

FLOWERS VINEYARD Sonoma Coast CA 2022 ◊ \$94 Bottle

Rioja Reserva

PALACIO DEL BURGO Spain 2017 ◊ \$15 / \$62

Rhone

PIGEOULET VAUCLUSE Rhone France 2022 ◊ \$17 / \$62

Cabernet Sauvignon

CLOS PEGASE Napa Valley CA 2019 ◊ \$89 Bottle

SPARKLING WINES

Prosecco

LA LUCA Treviso NV ◊ \$14 / \$53

Sparkling Wine

ROEDERER ESTATE California NV ◊ \$78 Bottle

Champagne

PANNIER Champagne Brut NV ◊ \$89 Bottle

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