

New Year's Eve at curATE



CHEF'S SPECIAL CELEBRATION DINNER

Choice of Three Courses

AMUSE

RICOTTA ARANCINI
Caramelized Onion Soubise

APPETIZER

WHITE MISO CURED SHRIMP
Roasted Red Pepper Sauce, Lemon, Crispy Wonton - DF

POTATO AND LEEK SOUP

Lobster Salad - GF

GRILLED BABY ROMAINE

Sourdough Croutons, Shaved Parmesan, Roasted Garlic Dressing,
White Anchovies

HANDMADE MUSHROOM TORTELLINI

Gremolata, Garlic Peppercorn Brodo - VEG

ENTREE

SEARED SEA BASS

Baked Spinach Gnocchi, Smoked Tomato Butter, Fried Artichokes

BLACK TRUFFLE RISOTTO

Parmesan, Gremolata, Asparagus, Crispy Leeks - GF VEG

MAGRET

Seared Duck Breast, Duck Leg Confit, Red Quinoa,
Roasted Bok Choy, Blueberry Vinaigrette

GRILLED BEEF FILET

Celery Root Puree, Smashed Fingerling Potatoes,
Scallion Chimichurri - GF

DESSERTS

ORANGE CHOCOLATE BUDINO

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

CREPE MILLE FEUILLE

Sweet Ricotta, Honeyed Figs, Toasted Walnuts

CINNAMON SUGAR CHURROS

Dulce de Leche Sugar Cookie Crust, Blueberry Compote,
Toasted Meringue

Vegan options are available on request

\$110 per person ◊ Alcohol, Tax and Gratuity not included.

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