



NEW YEAR'S EVE MENU

AN AMUSE FROM THE CHEF
AND A TREAT FROM THE BAR

FIRST COURSE

Smoked Salmon Napoleon

pomme frites, dill & lemon mascarpone mousse, caviar, chive oil

Grilled Ocotopus

roasted red pepper puree, isralie couscous, chardonnay vinaigrette, baby arugula, feta cheese, olive crumble

Shaved Veal Tongue

warm apple chutney, cranberry walnut crostini, micro celery

Mushroom Ravioli

pea puree, pickled shitake mushrooms, crispy prosciutto

Butternut Squash Bisque

honey crème fraiche, toasted pepitas

SALAD COURSE

Caesar Salad

red romaine, pumpernickel croutons, shaved parmesan cheese

Frisee Salad

goat cheese stuffed pepedews, toasted pistachios, sherry vinagrette

ENTREE COURSE

Pan Seared Red Snapper

thai coconut curry broth, basmati rice, baby bok choy

Pan Seared Scallops

crispy pork belly, sweet potato puree, pickled shallot salad, chipotle raisin jelly

Pistachio Crusted Lamb Loin

seared polenta cake, mozzarella, sundried tomato, red wine jus

Delmonico Steak

twice baked potato, bacon, green onions, sour cream, sharp cheddar cheese

Prosciutto Stuffed Pork Chop

sage, fennel & potato hash, apples, caramelized onion demi-glace, mascarpone

DESSERT COURSE

Bourbon Pecan Tart

scoop & paddle vanilla ice cream

Crème Brulee

bourbon vanilla, sugar in the raw

Strawberry Mousse Cake

passion fruit gelee

\$125 Per Person. Price is inclusive of tax and service charge. Beverage service is in addition.

Pre Paid Reservations are required, and we have a 72 hour cancelation policy.

Please visit cured1821.com or call 667.786.7111 for more information or to make reservations