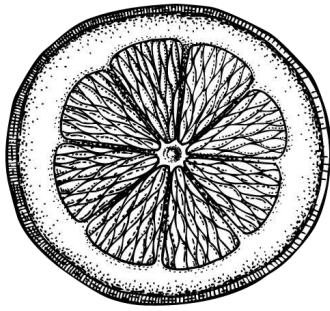


CHEF'S TASTING  
*Citrus*

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**cure**  
bar & bistro

**Nagami Kumquat Scallop Crudo**

shishito, radish, sea salt, olive oil

*Fleur De Mer | Côtes de Provence, France*

**Valencia Smoked Charred Orange**

humboldt fog, local honey, bee pollen

*Château Ste. Michelle | Riesling |  
Columbia Valley, Oregon*

**Bergamot Orange Roasted Salmon**

fennel, maltaise, orange,  
candied peppers, dill

*Andre Goichot | Pinot Noir |  
Burgundy, France*

**Bitter Orange Japanese Baby Pork Shanks**

ginger stew, peel dust

*Planet Oregon | Pinot Noir |  
Willamette Valley, Oregon*

**Yuzu Shaved Ice**

burnt Yuzu citrus marshmallow,  
maccha madeleine

*Prosecco | La Marca*

**Cara Cara Navel Île Flottante**

calamansi and Washington navel orange  
custard, raspberry sorbet

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk of  
food borne illness.