

CURE LOUNGE & PATIO

MEATLESS MONDAY

3-COURSE | \$33 | 5PM-9PM

- - -

ROOTDOWN FARMS KALE SALAD (Vg) (GF)

cranberries, nutritional yeast dressing, olive crumble

- OR -

NORTH ARM FARM BEET TARTARE (Vg) (GF)

pickled beets, carrot xo, garden violas + beet jus

- - -

ROASTED ROOT VEGETABLE KOFTA (Vg)

spiced rösti, tabbouleh, garlic emulsion, garden herb salad

- OR -

CHARCOAL ROASTED TANDOORI CAULIFLOWER (V)

labneh, garden mint, marinated sweet onion

- - -

COCONUT “AFFOGATO” LAVA CAKE (Vg) (GF)

chocolate lava cake, chocolate crumble, coconut sorbet

- OR -

APPLE-RHUBARB CRUMBLE (V) (GF)

crème fraîche ice cream

(Vg) = VEGAN

(V) = VEGETARIAN

(GF) = GLUTEN-FREE

Please inform your server of any allergies or dietary restrictions.

NOTE: our kitchen produces items that are not gluten-free.

Groups of six or more may be subject to an 18% auto gratuity.