

**CURE LOUNGE
& PATIO**

2018 FESTIVE MENU

**THREE COURSES
\$55**

– STARTER –

warming bowl of butternut squash soup
duck confit & apple crème fraîche

OR

baby kale & boston bibb leaves
goat cheese crouton, roasted plums, toasted pistachios,
pomegranate vinaigrette

– MAIN –

duo of organic turkey
sous vide breast, confit leg, cranberry walnut stuffing,
sage jus, smoked potatoes, french beans & carrots

– DESSERT –

pumpkin pie
butter pecan ice cream



please inform your server of any allergies or dietary restrictions.
gf = gluten free, however our kitchen produces items that are
not gluten free. additional options may be available.