

L U N E T T A

Taste of Lunetta

October 14th - 17th

AMUSE

Polenta Gratin

STARTERS

Glazed Roasted Butternut Squash & Burrata

Duck Confit Salad

baby frisee • orange segments • sweet ginger
sage white balsamic vinaigrette

Seared Maine Scallop

herbed potato emulsion • pickled celery root
bbq sauce

MAINS (Choice of:)

Grilled Hawaiian Ahi Tuna

fall truffle macerated heirloom tomatoes
black mussels • watercress

Filet of Beef

braised yukon gold potato • sauteed mustard
greens • red flame grapes • red wine sauce

DESSERT

Chocolate Truffle Cake

fresh raspberry sauce

\$58 per person

Minimum 2 persons.

WINE

\$42 each

Pinot Gris, Merisi, 2017, sonoma, CA

Pinot Noir, David Hill, 2018, willamette, OR

\$58 each

Chardonnay, Foxen, Block uu, 2017

Santa Maria Valley, CA

Gamay, Domaine D'Argenson, 2017

Brouilly, FR

vegetarian option available.

some items may have limited availability.