

L U N E T T A

Taste of Lunetta March 2nd - 12th

Amuse

Sweet Corn Agnolotti

sugar snap peas • truffle corn emulsion

STARTERS

Ahi Tuna Carpaccio

leek vinaigrette

Duck Confit

roasted salsify and kumquats •
orange vanilla bean sauce

MAINS (Choice of:)

Bouillabaisse

local santa barbara halibut • ahi tuna •
scottish salmon • squid • black mussels •
wild mexican shrimp • littleneck clams
fennel • heirloom carrots • fingerlings
• grilled country bread • lobster fume •
NZ red crab saffron couscous • saffron aioli

Osso Bucco

yukon gold fork smashed potatoes • heirloom
carrots • asparagus • blistered cherry
tomatoes • cipollini onions • brussel
sprouts • baby gold beets • turnips •
zucchini • horseradish cream •
natural veal jus

DESSERT (Choice of:)

Brown Butter Raspberry Tart

Creme Caramel

\$68 per person Minimum of two people
Menu available for dine in & take out at 5pm