

# DINE LUNETTA LA

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## A M U S E

MUSHROOM CAPPUCINO

## A P P E T I Z E R

choice of:

HAWAIIAN AHI TUNA TARTARE

sherry mustard vinaigrette,  
herb breadcrumbs

WARM MUSHROOM SALAD

baby frisee, shaved  
reggiano, torn croutons,  
lemon truffle vinaigrette

MAINE DIVER SEA SCALLOPS

herb polenta galette, lentils  
du puy, lobster reduction

## E N T R E E

choice of:

HERB ROASTED HALIBUT

ragout of cremini & morel  
mushrooms, asparagus,  
sweet tomato confit

PAN ROASTED DUCK BREAST

blueberry orange couscous,  
glazed turnips, endive herb  
salad, duck sauce

N.Y. STEAK

white beans, cippolini onions,  
spring broccolini, oven dried  
tomatoes, white wine  
beef reduction

**+15 shaved french winter truffle**

## D E S S E R T S

choice of:

BANANA CREAM PIE

CHOCOLATE PROFITEROLES

\$65 per person

Tuesday - Saturday 5pm - 9:30pm

We kindly ask for no modifications or substitutions.

Let us know of any food allergies.