

# LUNETTA

## power lunch

TUESDAY - FRIDAY 11AM - 3PM

### CANAPE

Pan Con Tomate

chopped heirloom tomatoes, grilled baguette

### STARTERS

choice of:

Tuna Tartare

poached asparagus, sherry mustard vinaigrette, herb breadcrumbs

Roasted Beet Salad *(gf)*

creamy goat cheese, wild arugula, dried cranberries, caramelized pecans,  
ginger banyuls vinaigrette

Butternut Squash Soup *(gf)*

port wine reduction, pomegranates, crispy sage

### MAINS

choice of:

Spaghetti A La Checca *(v)*

reyes farms heirloom tomatoes, roasted garlic, fresh basil

Seafood Risotto Milanese *(gf)*

rock shrimp, maryland crab, bay scallops, squid,  
spring peas, lobster reduction

BBQ Scottish Salmon *(gf)*

herb potato purée, baby gold beets, summer green and yellow squash,  
haricot verts, cherry tomatoes

Petit Shoulder Filet *(gf)*

sweet corn confit, ancho chili, cilantro herb gremolata, natural reduction

### DESSERT

Lemon Bundt Cake

fresh whipped cream, berry sauce

**\$35 PER PERSON**

Only available for dine in. We kindly ask for no modifications or substitutions.