

LUNETTA

Thanksgiving

starters

choice of :

Maine Diver Sea Scallop *of*

roasted maitake mushrooms, escargot butter

The Garden of Organic Hearts Salad *of*

petite butter lettuce, roasted baby gold beets, troy's satsuma tangerines, french goat cheese, champagne-dijon mustard vinaigrette

Roasted Chestnut Soup *of*

hudson valley duck confit, pomegranate, crispy sage

Red Deep Sea Crab Cake

creamy leek agnolotti, lemon verbena nage, autumn herb salad

mains

choice of :

Oven-Roasted All-Natural Mary's Heritage Maple Herb Turkey

aged gouda reggiano gruyere yukon potato gratin, rum pineapple candied yams, tahitian vanilla bean + star anise cranberries, cranberry apple chicken sausage country bread stuffing, white wine turkey gravy

Six Hour Braised Osso-Buco *of*

yukon gold fork smashed potatoes, carrots, asparagus, blistered cherry tomatoes, cipollini onions, brussels sprouts, zucchini ribbons, horseradish cream, natural veal jus

Pan Roasted Atlantic Black Bass

tarragon gnocchi morel mushroom asparagus · oven dried tomato concasse

dessert

choice of :

Dark Chocolate Ganache Tart, candied orange zest

French Apple Pie, vanilla ice cream

Pumpkin Pie, spiced mascarpone cream

sides \$10

Loaded Potato Gratin *of*

Wild Rice + Niman Ranch Bacon *of*

Rum Pineapple Candied Yams

Brussels Sprouts, mint yogurt red flamed grapes citrus zest *of*