



LUNETTA

*Valentines Day*

FEBRUARY 14TH, 2024



AMUSE

served for the table

WARM CRISPY FILO-WRAPPED  
CAÑA DE CABRA

*roasted pistachio, chestnut honey, fresh mint*

BEGINNINGS

a choice of the following

ENDIVE & POACHED PEAR SALAD

*fourme d'ambert, toasted hazelnut, sherry walnut vinaigrette*

MAINE LOBSTER BENEDICT

*poached asparagus, blood orange hollandaise, brioche*

CONSUMÉ

a choice of the following

WILD MUSHROOM RAVIOLI

*aged gouda, parmesan reggiano, mascarpone,  
truffle mushroom sauce, petite chervil salad*

KING CRAB & LEEK RAVIOLI

*tarragon cream, leek-shellfish reduction, crispy leeks*

THE MAIN COURSE

a choice of the following

JOHN DORY À LA NIÇOISE

*sautéed john dory, artichokes, niçoise olives, oven dried tomato, artichoke  
barigoule sauce, preserved meyer lemon, basil oil*

ROASTED FILET OF BEEF

*purple baby kale, glazed baby turnips, red flamed grapes,  
walnut compote, crispy pancetta, sauce naturelle*

SWEET LOVE

DESSERT FOR TWO

*caramel creme fraiche halsey, chocolate raspberry truffle,  
red velvet cake, strawberry macaroon, passion fruit jelly*

\$165 per person

We kindly ask for no modification or substitution.

Please let us know of any food allergies.

Price per person does not include tax or gratuity.

