LUNETTA

Bistro Menu

MARCH 27TH - 29TH 2024

FOR THE TABLE

Roasted Baby Heirloom Carrots
mint yoghurt, fresh herbs

STARTERS

choice of

Somma Salad
little gem, radicchio, fennel, avocado, endives, heirloom tomatoes, marinated red bell peppers, crispy sunchokes, havarti cheese, champagne dill vinaigrette

Caramelized French Onion Soup
grilled N.Y. steak, gruyère cheese, croutons

MAINS

choice of

Butter Poached Local Halibut
crispy prosciutto, herb butter, flageolet beans, parsley + red onion salad

Sliced Herb Roasted Filet
french blue gnocchi, wilted mustard greens, pinot noir sauce

DESSERT

Chocolate Pots de Crème
whipped cream

$55 PER PERSON

SPECIALTY COCKTAIL

Watermelon Sugar 18
NEFT vodka, fresh watermelon, aperol, basil

MINIMUM OF TWO.
WE KINDLY ASK FOR NO MODIFICATIONS OR SUBSTITUTIONS.
ONLY AVAILABLE FOR DINE IN.