



LUNETTA

Celebrating 7 Years!

APRIL 17-19



amuse

MUSHROOM CAPPUCCINO
shaved fresh truffle

starters

CARAMELIZED BEET SALAD
goat cheese cream, dried cherries, candied
walnuts, banyuls ginger vinaigrette

WOOD GRILLED SPANISH OCTOPUS
fabada beans, cherry tomatoes, sweet
peppers, charred tomatillo

entrées

BOUILLABAISSE
local halibut, ahi tuna, little neck clams, black mussels,
bay scallops, pacific shrimp, squid, couscous,
lobster fumé

HERB ROASTED LAMB LOIN
roasted yellowfin potato samosa, curried vegetable
mousaka, thyme-scented lamb jus

Dessert

MIXED BERRY CHEESECAKE
graham cracker crumble, market berry
compote

\$72 Per Person
minimum of 2 We kindly ask for no
modifications or substitutions.