

L U N E T T A

Taste of Lunetta

February 2nd - 12th

Amuse

Papa Brava

house cured gravlax • Kaluga caviar •
creme fraiche • chives

STARTERS

Snake River Beef Carpaccio

petite salad of baby italian frisee • mixed wild
mushroom • lemon truffle vinaigrette

Patina Legendary Scallop Roll

crispy potato wrapped maine sea scallops •
wilted herb salad • brown butter
balsamic reduction

MAINS (Choice of one:)

Pan Roasted John Dory

smoked salmon agnolotti • champagne sauce •
crispy potato chips • fresh herbs

Filet of Beef

potato gratin • swiss chard • red flame grapes •
crispy pancetta • madeira truffle sauce

Spring Pea Risotto

wilted pea shoots • crispy hierloom carrots •
carrot ginger reduction

DESSERT (Choice of one:)

Profiteroles

pistachio ice cream

Manjari Chocolate Creme Brulee

fresh berries

SPECIALTY COCKTAIL

Better than Roses 16

vodka • blood orange • tarragon •
rose water • lillet • fresh lemon

BUBBLES

Brut Rosé, Domaine Collin, France 12 / 48
Prosecco, Domus Picta, Treviso DOC, It 14/56
Brut, Nicolas Feuillatte, Champagne FR 88
Crémant Rosé, Hubert Meyer, Alsace FR 14/ 60
Brut, Bernard Gaucher, Champagne FR 24/96
Brut, G.H. Mumm, Champagne FR 80
Brut, Veuve Clicquot, Champagne FR 180
Brut, Lallier, Millesime(2002) Champagne FR 220
Brut Rosé, Billecart-Salmon, Champagne FR 225

\$72 per person Minimum of two people

Menu available for dine in & take out at 5pm