

LUNETTA

THANKSGIVING

Thursday November 27, 2025

2:00pm to 7:00pm

STARTERS

Choice of

MAINE DIVER SEA SCALLOP

roasted maitake mushrooms, escargot butter

BEEF & GOAT CHEESE

roasted baby beets, caramelized walnuts, cranberries, goat cheese cream,
banyuls-ginger vinaigrette

ROASTED BUTTERNUT SQUASH RAVIOLI

roasted pepitas, five spice brown butter sauce, crispy sage, prosciutto

CRAB CAKE

maryland crab, rock shrimp, fresh corn relish, roasted red peppers, chives,
house tartar, shaved cornichons

MAINS

Choice of

OVEN-ROASTED 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

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

ALMOND DUSTED JOHN DORY

baby girolle, roasted red pepper, sweet white corn, caper meyer lemon nage

DESSERT

Choice of

PUMPKIN PIE spiced mascarpone cream

DARK CHOCOLATE GANACHE TART candied orange zest

FRENCH APPLE PIE vanilla ice cream

SIDES

\$16 Each

LOADED POTATO GRATIN

RUM PINEAPPLE CANDIED YAMS

ROASTED HEIRLOOM CARROTS whipped ricotta, black pepper, honey vinaigrette

BRUSSEL SPROUTS mint yogurt, red flame grapes, citrus zest

\$120 per person

\$130 per person To-Go Orders

exclusive of 10.75% tax and 20% gratuity