



LUNETTA

Dine LA

JANUARY 23RD - FEBRUARY 6TH

TUESDAY - FRIDAY

11AM - 3PM

\$35 PER PERSON

STARTERS

CHOICE OF

HOUSE CURED GRAVLAX

MARINATED MARKET CUCUMBERS, BAYLIK FARMS
TOMATO + RED ONION RELISH, GRILLED
FRUIT & NUT BREAD

FRENCH ONION SOUP

CARAMELIZED ONIONS, COMPTE, GRUYERE,
CROUTONS

HERB GNOCCHI

HAND CUT GNOCCHI, VALDIVIA FARMS RED &
YELLOW TOMATOES, ASPARAGUS, SWEET BASIL
NAGE

MAINS

CHOICE OF

PAN ROASTED WILD MEXICAN SEA BASS
SAFFRON POTATO PUREE, OVEN DRIED TOMATO,
OLIVES, PEARL ONION, LOBSTER NAGE

CHICKEN PAILLARD

WILD ARUGULA, SHAVED RED ONION, CHERRY
TOMATO, GOAT CHEESE, LEMON VINAIGRETTE

STEAK AU POIVRE

GRILLED HANGAR STEAK, PEPPERCORN COGNAC
SAUCE, FRESH CUT KENNEBEC FRIES

DESSERT

ICE CREAM SANDWICH

CHOCOLATE CHIP COOKIE, VANILLA ICE CREAM



LUNETTA

Dine LA

JANUARY 23RD - FEBRUARY 6TH

SATURDAY + SUNDAY

10AM - 3PM

\$35 PER PERSON

DRINKS

CHOICE OF

ESPRESSO MARTINI

ASPEN VODKA, CAFFE LUXXE ESPRESSO,
VANILLA DEMERARA

BLOODY MARIA

FLECHA AZUL BLANCO TEQUILA, HOUSE CHARRED
BLOODY MARY BLEND

MIMOSA

SPARKLING BRUT, FRESH ORANGE JUICE OR
GRAPEFRUIT JUICE

IRISH COFFEE

IRISH WHISKEY, HOT BREW, IRISH CREAM

STARTER

FRESHLY BAKED PASTRY

MAINS

CHOICE OF

BLOOMSDALE BENEDICT

FARMERS MARKET SPINACH, BEEFSTEAK TOMATO,
HOLLANDAISE, PEE WEE POTATOES, WILD ARUGULA

SMOKED SALMON BENEDICT

SMOKED SALMON, DILL HOLLANDAISE, PEE WEE
POTATOES, WILD ARUGULA

SHAVED FRENCH HAM BENEDICT

SHAVED WHITE HAM, CHIVE HOLLANDAISE,
PEE WEE POTATOES, WILD ARUGULA