



TASTE OF LUNETTA

ANNIVERSARY DINNER

FRIDAY MAY 15 & SATURDAY MAY 16

WEDNESDAY MAY 20 - SATURDAY MAY 23

AMUSE

SWEET CORN AGNOLOTTI
sugar snap peas, shaved black truffle

FIRST COURSE

choice of:

MAINE DIVER SEA SCALLOP
maitake mushroom, escargot butter,
sweet onion herb salad

DUCK CONFIT

baby bok choy, murray farms cherries,
julienned leeks

MAIN COURSE

choice of:

WOOD GRILLED LOUP DE MER
swarnadwipa spice, sake citrus, wild herbs

BLACK ANGUS CENTER CUT FILET
corn confit, ancho chili, umami torpedo onion,
white wine au jus

DESSERT

STICKY TOFFEE PUDDING
vanilla ice cream, sticky toffee sauce,
candied pecans

\$72 per person
minimum of two