



TASTE OF LUNETTA

THURSDAY MAY 28TH - SATURDAY MAY 30TH

THURSDAY JUNE 4TH - SATURDAY JUNE 6TH

AMUSE

BASIL RICOTTA VALDIVIA
FARMS ZUCCHINI BLOSSOMS
saffron marinara

FIRST COURSE

choice of:

JULIENNE FARMERS MARKET SALAD
haricot vert, yellow wax beans,
sugar snap peas, lemon basil, confit cherry
tomatoes, ginger infused rosato vinaigrette

HIRAMASA CRUDO
regier farms peaches, pickled torpedo onions,
friends ranches tango tangerines, umami,
garden of cilantro, habanero

MAIN COURSE

choice of:

HALIBUT EN PAPILOTE
FEUILLE DE BRICK
preserved lemon, castelvetrano olives,
asparagus, herbed white wine broth

BLACK ANGUS CENTER CUT FILET
corn confit, ancho chili, tutti frutti onion,
green peppercorn au jus

DESSERT

CREME CARAMEL
fresh berries

\$68 per person
minimum of two