

LUNETTA
DINE L.A. DINNER

August 14th - 28th, 2026

Tuesday - Saturday 5pm - 9:30pm

\$68 per person

AMUSE

SUMMER CORN CHOWDER

lardon, crispy spinach, brioche croutons

FIRST COURSE

CHOICE OF:

THE GARDEN OF WEDGE SALAD

baby little gem, maple glazed chili bacon,
tutti frutti plum tomatoes, avocado, red onion,
blue cheese crumble, fresh herbs, crème fraîche ranch

WOOD GRILLED AHI TUNA

crispy potatoes, capers, fresh dill,
smoked paprika sherry tomato vinaigrette

HOUSE MADE HERB GNOCCHI

new zealand crab, summer squash, tomato nage,
toasted breadcrumbs

MAIN COURSE

CHOICE OF:

FRESH HEIRLOOM TOMATO CAPELLINI

munak farms summer tomatoes, roasted sweet onions,
lemon basil, e.v.o.o., fresh shaved reggiano

Supplimental + Maine Lobster & Rock Shrimp \$16

PAN ROASTED CHICKEN PROVENÇAL

ricotta, reggiano, sourdough, savory marjoram, fork
smashed potatoes, oven dried tomatoes, haricot vert,
salt cured black olives, white wine chicken jus

BRANDT BEEF FILET & CALEDONIAN PRAWNS

petite filet, caledonian blue prawns, creamed corn,
roasted garlic tomatillo sauce

DESSERT

CHOICE OF:

DECONSTRUCTED CHEESECAKE

fresh farmers market summer berry compote

CHOCOLATE FLAN

whipped cream