LUNETTA

THANKSGIVING

Thursday November 26, 2026

2:00pm to 7:00pm

STARTERS

Choice of

MAINE DIVER SEA SCALLOPS
braised savoy cabbage, white beans, crispy prosciutto, lobster reduction

GARDEN OF JARDINIERE
smashed green olives, cara cara oranges, garden of butter lettuce, champagne dill vinaigrette

KABOCHA SQUASH RAVIOLI
housemade kobacha squash ravioli, duck confit, pomegranate perils, crispy sage

CRAB CAKE
maryland crab, rock shrimp, persimmon chutney, meyer lemon nage

MAINS

Choice of

OVEN-ROASTED DIESTEL MAPLE HERB TURKEY
aged gouda reggiano gruyere yukon potato gratin, rum pineapple candied yams, tahitian vanilla bean + star anise cranberries, apple chicken sausage, country bread stuffing, vouvray 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 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

CRISPY BRUSSEL SPROUTS maple apple cider vinaigrette, creamy shallot dip

GRILLED SOURDOUGH BREAD european style butter

$130 per person

exclusive of 11.25% tax and 20% gratuity

vegetarian option available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness. Items listed gluten-free may not be celiac-free.