LUNETTA

THANKSGIVING

Thursday November 26, 2026

2:00pm to 7:00pm

STARTERS

Choice of

MAINE DAY BOAT SEA SCALLOP
miso glazed scallop, braised savoy cabbage, lobster reduction

GARDEN OF JARDINIERE
endive, castlefranco, treviso, murrays chocolate persimmons, roasted pears, pomegranate, soft ash goat, black pepper honey vinaigrette

KABOCHA SQUASH RAVIOLI
housemade kobacha squash ravioli, duck confit, brown butter sage

CRAB CAKE
maryland crab, fresh poached rock shrimp, fork smashed peas, tomato lemongrass coulis, petite pea salad

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.

COCKTAILS

APEROL SPRITZ 16
aperol, prosecco, grapefruit tonic

HUGO SPRTIZ 17
st. germain, prosecco, fresh mint

COSTA TAMARINDO 18
hedonistas mezcal espadin, fresh tamarind, agave,lime, sal de gusano

CASTAWAY 18
dark rum, housemade chai, ginger, fresh lemon, vegan egg whites, cardamom bitters

MEYER LEMON MARGARITA 18
flecha azul tequila reposado, farmers's market meyer lemon, fennel, keffir lime, candied ginger

EFECTO NEGRONI 19
hedonistas mezcal espadin, sorso vermouth, campari, aperol, grapefruit bitters

SKÅL 18
gin, kleos, cucumber, lemon, fresh basil

ALL DAISY 17
flecha azul tequila blanco, hibiscus, dry curacao, lemon, aromatic bitters

BLUSH 19
Aspen vodka, rhubarb bitters, strawberries, fresh basil, lemon

EL WHISKEY 18
lodestar whiskey, nixta licor, amaretto, cacao nibs, barrel aged bitters, torched cherry wood

HOLD THE BOOZE

HEMP & ROOT NEGRONI 14
the pathfinder, new orleans bitters, lyres italian appertivo, burnt orange peel

PARK DAY 14
seedlip spice, cucumber, lime

ESPRESSO NO-TINI 16
the pathfinder, caffe luxxe espresso, vanilla demerara

AMALFI SPRITZ 15
lyre's italian spritz, orange bitters, bubbly

GOOD TWIN 16
n/a organic sparkling, made in Italy

BEST DAY kolsh, Sausalito Cali, nonalcoholic 7

BERO, Edgehill Hazy IPA, nonalcoholic 7

WINE

BY THE GLASS

SPARKLING

Brut Crémant, Bulle Roayle, Ackerman, Loire, FR 18
Brut Rosé, Crémant de Loire, Gratien Meyer, FR 17

WHITE

Sancerre, Gérard & Hubert Thirot, FR23
Gruner Vetliner, Franz, Weingut Pasler, AU 15
Chardonnay, Aether, Riconada Hills, St.Rita Hills, CA 18
Pinot Blanc, Terres D'Etoiles, Christophe Mittnacht, Alsace 16

ROSE / ORANGE

Rosé, Dragonette, Santa Ynez Valley, CA 16
Orange Sauvignon Blanc, Vincent Roussely, FR 16

RED

Pinot Noir, Emmanuelle Mellot, Loire, FR 18
Cabernet Sauvignon, Paso Cellars, Paso Robles, CA 19
Nebbiolo, N'da, Piemonte, DOC, IT 18
Beaujolais, Gamay, Ludovic Montginot, Les Charmes 16

BY THE BOTTLE

CHAMPAGNE / SPARKLING

Brut Crémant, Bulle Roayle, Ackerman, Loire, FR 72
Reserva Brut, Pere Ventura, Comtats de Barcelona, SP 62
Brut Rosé, Crémant de Loire, Gratien Meyer, FR 72
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml) 130 / (750 ml) 225
Brut, Grower Champagne, Waris-Larmandier, Racines de Trois, FR 225

WHITE

Sancerre, Gérard & Hubert Thirot, FR 92
Sauvignon Blanc, Mount Fishtail, Marlborough, NZ 68
Sauvignon Blanc, Preist Ranch, Napa, CA 72
Sauvignon Blanc, Comtesse Marion, FR 48
Pinot Blanc, Domaine Christophe Mittnacht, Alsace, FR 64
Chablis, Schaller, Camille & Laurent, Bourgogne, FR 86
Chardonnay, Aether, Riconada Hills, St.Rita Hills, CA 74
Melange Blanc, Les Garrigues, J.L Denois, FR 48
Riesling, Urziger Wurzgarten, Dr. Loosen GER 38 (375ml)
Châteauneuf-du-Pape Blanc, Domaine Tour Saint-Michael, FR 110

ROSÉ / ORANGE

Rosé, Dragonette Cellars, Santa Ynez, CA 64
Rosé, Eden, Chateau Saint-Pierre, Cotes de Provence, FR 72
Orange Sauvignon Blanc, Vincent Roussely, FR 64

RED

Pinot Noir, Mt. Jefferson Cuvée, Cristom, Willamette, OR (375 ml) 76
Chilled Gamay, Breaking Bread, Sonoma, CA 64
Gigondas, Domaine De Font-Sane, FR 98
Super Tuscan, Fiorentia, Scandicci, IT 68
Malbec, Adelante, La Consulta, Mendoza, AR 58
Tempranillo, Pagos de Valcerracín, SP 56
Cabernet / Zinfandel, VGS, Potelle Two, Napa, 185
Cabernet Blend, Maxia, Valle de Ojos Negros, Baja, Mexico 84
Châteauneuf-du-Pape Blanc, Cuvée Tradition, Domaine Jean Royer, FR 124
Cabernet Sauvignon, "The Mascot", Oakville (375ml) 120

DRAUGHT BEER

PACIFICO 4.5% mazatlan, mexican lager 10
SAPPORO 4.9% japan, japanese lager 10
PINZON PILSNER 4.5% tortuga brewing, czech pilsner
310 BLONDE 4.8% santa monica, blonde ale 10
BIG NOISE 4.6% los angeles, california lager 10
SKYDUSTER 7% los angeles, west coast ipa 10
HAZY IPA 6.5 % harland, san diego 10
GUINNESS 4.2% ireland, irish stout 10
KILKENNY 4.3% ireland, irish red ale 10

CIDER / BEER / SODA

ALLAGASH WHITE 5.2%
maine, witbier 7

BLUEBERRY CIDER 6% 16oz
Coronado Brewing, San Diego 12

SARATOGA WATER 12
MEXICAN COKE 6
COCA COLA 4
DIET COKE 4
SPRITE 4
ROOT BEER 6