

Luna

Dinner Menu

“Chef’s Choice” dinner (by table only) 45.00 per person

Vegetable Tapas

Orange marinated olives 3

Parmesan fries with truffle oil 6

Walnut encrusted goat cheese with caramelized onion 6

Mushroom crostini with gruyere and truffle oil 6

Olive tapenade crostini with goat cheese 6

Braised leek crostini with walnuts and blue stilton 6

Whole artichoke with brie and grainy mustard sauce 7

Potato gnocchi with mornay sauce and herbs 7

Seafood Tapas

Coconut shrimp with curry aioli 7

Bell pepper crab cakes 8

Shrimp scampi with artichoke hearts, olives, and goat cheese 8

Mussels in with white wine, garlic, and herb 9

Almond crusted cod with tomato olive caper sauce and potato 9

Trio of tuna tartars (shiitake/spicy/herb) 10

Seared scallop with Szechuan beans 10

Meat Tapas

Prosciutto crostini with manchego and quince 5

Duck confit ravioli with sweet sesame 6

Pesto burgers with cilantro aioli and crispy onion 7

Flank steak over potatoes with garlic wine sauce 8

Flank steak crostini with fig jam, arugula, and blue Stilton cheese 9

Beef tenderloin kabob with gratin potatoes 9

Charcuterie board 12

Salads

House salad of green leaf, romaine, radicchio, and an herb vinaigrette 5

Frisee greens with hazelnuts, sautéed shitake mushroom, local goat cheese and a sweet sesame vinaigrette 7

Roasted pear with goat cheese, Belgium endive, caramelized walnuts and a balsamic vinaigrette 8

Warm spinach and arugula with sun dried tomato, pancetta and balsamic vinaigrette 8

Entrees

Arugula and herb risotto with sautéed mushroom 16

Bouillabaisse 18

Yellow fin tuna over crushed potatoes, sautéed haricot vert, roasted tomatoes and anchovy caper beurre blanc 24

Maple glazed salmon with fennel served with mushroom risotto 24

Roasted chicken breast with braised leek , caramelized cauliflower and prosciutto 22

Six pepper spiced beef tenderloin filet over roasted shallots with mashed celery root 28