

+ luminaria +

restaurant & patio

RESTAURANT WEEK 2019 DINNER

STARTERS

Scallop Crudo

Preserved Lemon | Cucumber Salsa | Aguachiles | Avocado | Masago

or

Beef Carpaccio

Romaine | Anchovy | Pesto | Shallot | Sourdough

or

Citrus Salad

Satsuma | Grapefruit | Blood Orange | Shallot | Avocado

ENTRÉE

Grilled Beef Strip Loin

Cipollini Onion | Yams and Mushrooms | Miso Butter | Bok Choy

or

Pan Roasted Barramundi

Lemon Vodka Butter Sauce | Shrimp and Pea Succotash | Pork Gyoza

or

Beet-Cured Mushroom

Roasted Beets | Roasted Carrots | "Burnt" Onion | Quinoa

DESSERT

Baked Alaska

Chocolate Chip Ice Cream | Strawberry Ice Cream | Chocolate Cake | Meringue | Rum

or

Semifreddo

Nutella | Marshmallow | Graham Cracker | Dark Chocolate

or

House Made Ice Cream or Sorbet

Daily Offerings

\$45 per person plus tax and gratuity

Executive Chef Sean Sinclair

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.