

# LUNA ReD

January 2020

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3 courses for \$35 with optional wine pairing  
Jan 2nd - 31st | Sunday - Thursday, dinner only

## starters

- choice of -

### **tortilla soup**

roast tomato broth, avocado mousse,  
queso fresco, onion, radish, tortilla chips. (gf/vo)

### **little gem salad**

grilled knob onions, dried fruit, black pepper breadcrumbs,  
queso fresco, poblano-lime dressing (vo)

### **crispy albacore croquettes**

pink peppercorn crema

## mains

- choice of -

### **poulet creole**

Haitian stew of green and red peppers, onions and tomato.  
Mary's organic chicken, jasmine rice, crispy kale. (gf/df)

### **shellfish moqueca**

piquant brazilian coconut-tomato stew with clams, mussels,  
rockfish, shrimp, cilantro and lime (gf/df)

### **roasted heirloom winter squash**

winter greens, oyster mushrooms, cumin black beans, queso  
fresco, burrata, salsa verde. (vo)

## dessert

- choice of -

### **crema catalán**

### **seasonal crisp**

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*menu subject to slight changes*

**Join us at the table & make a reservation by clicking here.**