



LUNA RED

Dinner Only, Beginning Jan. 2
Monday-Friday: 11:00 a.m.-close
Saturday-Sunday: 10:00 a.m.-close

\$45 PER PERSON

\$42 VEGETARIAN

FIRST COURSE:

GAMBAS AL AJILLO - wild caught white shrimp sautéed in paprika-garlic and white wine sauce, chili flakes, parmesan-griddled sourdough (sf)

BRUSSELS SPROUTS - pomegranate vinaigrette, golden raisins, lavender peach reduction, toasted almonds (nfo, gf, dfo, vo)

BACON WRAPPED DATES - stuffed with housemade chorizo (gf, df)

FARMHOUSE SALAD - market spring mix, red onion, cucumber, citrus-glazed walnuts, guava citrus vinaigrette, seasonal fruit (gf, v, nuts)

SECOND COURSE:

SOLO DEL MAR PAELLA OR MARKET VEGETABLE

Del Mar Paella: clams, rockfish, shrimp, scallops, saffron aioli, english peas (st)

Market Veg: zucchini and crookneck squash, mint sage arugula pesto, spinach, housemade soyriso, English peas, toasted almonds (v, nfo)

LAMB SHOULDER MOLE TACOS

Pickled onion, cilantro, microgreens, sesame seeds, queso fresco (s, dfo)

MEDITERRANEAN SHORTRIB BOWL

Braised and pulled birria-style short rib, fire-roasted onions & bell pepper, yellow lentil hummus, zhoug, market tomato, dukkah, flatbread (nfo, df, gfo)

THIRD COURSE:

Choice of one of our house-made desserts

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