



# Thanksgiving dinner

## shared appetizers

bacon wrapped dates | house-made chorizo 10  
split-pea hummus | chili-spiked pepitas, grilled flat bread 8  
brussels sprouts | blue cheese 10  
skillet pan de maize | smoked rosemary butter 6

## prix fixe Thanksgiving dinner

\$38 per person, substitutions and modifications politely declined

## first course

(choose one)

butternut squash soup | pumpkin seed oil  
roasted beets | beet greens, whipped feta, pickled onion, house crackers, beet vinaigrette  
little gem salad | radish, carrots, pickled onion, manchego, cumin vinaigrette  
albondigas | caramelized fennel, sofrito

## main dishes

(choose one)

portuguese braised short ribs | roasted fingerling potatoes, baby carrots  
grilled branzino | polenta, celery root, brussels sprout and persimmon hash, sofrito  
roast turkey | mashed potatoes & gravy, poblano pepper cornbread stuffing, green beans, cranberry sauce  
butternut squash enchiladas | braised winter greens, padron chiles, queso fresco, piri piri

## additional sides

family style, \$8 each  
fingerling potatoes  
brussels sprout and persimmon hash  
mashed potatoes & gravy  
poblano cornbread stuffing  
blistered green beans

## desserts

\$10 each  
chocolate pecan tart | vanilla gelato  
crema catalan | caramel dust, fresh berries  
apple pie | vanilla gelato  
pumpkin cheesecake | pumpkin seed brittle

\*menu subject to revision

visit [lunaredslo.com](http://lunaredslo.com) to reserve your table

