

Now accepting reservations for Thanksgiving 2022!

We invite you to join us on Thursday November 24th for a Chef prepared Thanksgiving Feast! Please Note: All reservations are being taken via email, not over the phone.

To inquire about availability please email us at thanksgiving@lunaredslo.com and someone will get back to you soon.

Information About the Menu:

We will be offering a Chef-Prepared Two Course Prix Fixe Menu along with optional appetizers and optional Housemade Desserts!

We have written the menu to accommodate many dietary restrictions, including options for those who dine Vegetarian, Pescatarian, Vegan or Gluten Free.

Each adult (over 12) will be required to order their own two-course menu. Requests for sharing and modifications to the dishes will be politely declined. We thank you in advance for your understanding.

Thanksgiving Menu

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table shareables

cheese board	24	marketplace meze	18
house selected cheese with accompaniments, baguette (n/gfo)		quinoa tabbouleh, tzatziki, yellow lentil hummus, market pickles, dukkah, chili oil, flatbread (n/gfo/dfo)	
bacon wrapped dates	15	halibut ceviche	22
stuffed with house-made chorizo (gf/df) *add herbed goat cheese or blue cheese crema +2		sweet peppers, red onion, ginger, toasted spices, lime, lemon & orange juice, housemade tortilla chips (gf/df)	
grilled brie	20		
danish brie, persimmon gastrique, baguette (gfo)			

prix fixe \$58

modifications and substitutions politely declined | bread & paprika-garlic butter for the table

starter (select one)

simple greens

snap peas, radish, persian cucumber, red onion, citrus vinaigrette (v)

peruvian corn chowder

butternut squash corn chowder, bay shrimp, chive oil, pepitas, crème fraiche

ginger spice roasted carrots

carrot puree, dukkah, chili oil (v/n)

beet burrata salad

roasted beets, arugula, burrata, dukkah, rosemary olive oil, charred onion balsamic drizzle (n)

entrée (select one)

braised short rib

roasted vegetables, truffle whipped potatoes, mushroom, red wine demi-glace

black truffle mushroom risotto

mighty cap mushrooms, snap peas, shaved parmesan (vo)

seared halibut

sweet potato mash, haricots verts, sage, almond brown butter sauce

brined turkey

slow roasted turkey breast, braised turkey leg and thigh, roasted winter vegetables, stuffing, cranberry sauce, mashed potatoes, gravy

dessert

\$11

Seasonal Housemade Selection Available (available for purchase)

Kid's Turkey Plate \$25

(for 12 years and under)

turkey, mashed potatoes,
roasted winter vegetables, stuffing,
cranberry sauce, gravy

gelato scoop

