

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

Luna
Red

table shareables

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

prix fixe

bread & paprika-garlic butter for the table

\$58

Requests to split the prix-fixe menu, modifications and substitutions will be politely declined

starter (select one)

simple greens

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

peruvian corn chowder

butternut squash corn chowder, coconut milk, bay shrimp, chive oil, pepitas, crème fraiche (gf/dfo/vo)

ginger spice roasted carrots

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

beet burrata salad

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

entrée (select one)

braised short rib

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

black truffle mushroom risotto

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

seared halibut

sweet potato mash, haricots verts, sage, almond brown butter sauce (n/gf)

brined turkey

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

dessert

pumpkin cheesecake 12

with caramel and pepita brittle crumble (gf)

pecan bar with vanilla gelato 12

classic pecan pie filling, shortbread crust, topped with vanilla gelato and rum caramel sauce (n)

apple galette with vanilla gelato 12

freeform pie crust filled with local apples and spices, topped with vanilla gelato and rum caramel sauce

vegan coconut chocolate pie 11

with coconut caramel (v/gf/n)

Kid's Turkey Plate \$25

(for 12 years and under)

turkey, mashed potatoes, roasted winter vegetables, stuffing, cranberry sauce, gravy (gfo)



gelato scoop

