



CHRISTMAS DAY MENU

A RELAXED CHRISTMAS DAY CELEBRATION FEATURING SEASONAL INGREDIENTS
MEDITERRANEAN FLAVORS, AND LUMA HOSPITALITY \$75 PER GUEST

ROASTED GARLIC HUMMUS FOR THE TABLE

Urfa Pepper, Grilled Pita & Seasonal Crudité

FIRST COURSE

CHOICE OF ONE

Shaved Brussels Sprouts Persimmon, Pomegranate
Warm Bacon Vinaigrette

White Bean Soup Swiss Chard, Parmesan & Tomato

Red Snapper Crudo* Coconut-Lime Dressing, SkyBeach Farms Banana
Chutney & Fresh Herbs

SECOND COURSE

CHOICE OF ONE

Braised Lamb Sugo House-Made Gnocchi, Shaved Parmesan
Crispy Oregano

Seared Tripletail Roasted Butternut Squash, Farro, Baby Kale
Seasonal Herbs

Roasted Half Chicken Wild Mushroom Risotto
Pomegranate Relish & Natural Jus

Grilled Hanger Steak* Aleppo Pepper Cauliflower, Romesco
Crispy Fingerling Potatoes, Confit Tomatoes & Green Onion

SOMETHING SWEET

CHOICE OF ONE

Florida Orange Olive Oil Cake SkyBeach Honey Yogurt
Toasted Pistachios

Espresso Tiramisu Mascarpone & Shaved Chocolate

Lemon Crème Brûlée Fresh Blueberry & Sunflower Crumble

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.