



HANUKKAH MENU

CELEBRATING HANUKKAH WITH TRADITIONAL FAVORITES, SEASONAL FLAVORS
AND A LITTLE LUMA FLAIR

FOR THE TABLE

LATKE FLIGHT 19 (D/P Options available)

Potato Latke • Sweet Potato Latke • Zucchini-Feta Latke

Served with House-Made Apple Sauce, Whipped Creme Fraîche
Smoked Trout Spread & Caviar

Florida Orange Honey Balls 12 (P)

Traditional Honey Balls tossed in a Florida Orange & SkyBeach Honey Glaze Finished
with Citrus Zest

Warm, golden, and lightly glazed - designed to be served as a sharable Hanukkah sweet

APPETIZERS

Potato Latkes 14 (D/P)

Three Crispy Potato Latkes, Green Apple Sauce Creme Fraîche

Add Smoked Salmon +6

Add Caviar +10

Zucchini- Feta Latkes 15 (D)

Crispy Zucchini & Feta Latkes, Preserved Lemon Yogurt

ENTRÉE SPECIALS

Red Wine Braised Boneless Short Rib 39 (M)

Crispy Leeks, Spiced Carrot Purée & Red Wine Jus

Pomegranate Glazed Organic Chicken 27 (M)

Yukon Gold Potato Kugel, Pomegranate Glaze & Seasonal Vegetables

Black Sesame Seared Salmon 30 (P)

Chickpea & Harissa Ragù, Preserved Lemon & Fresh Herbs

HANUKKAH DESSERTS

Chocolate-Tahini Babka Bread Pudding 10 (D)

Warm Chocolate-Tahini Babka Bread Pudding, finished with Tahini Sauce

Olive Oil Cake 10 (P)

Citrus, Pistachio & Extra Virgin Olive Oil

Sufganiyot 10 (P)

Traditional Hanukkah Golden Brown Jelly-Filled Donuts, Finished with Powdered Sugar

KASHRUT KEY

M - Meat

D - Dairy

P - Pareve

Please Inform Your Server of Any Dietary Restrictions or Specific Kashrut Requirements

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