

## SUPPER JANUARY 18, 2023

### TODAY'S THREE COURSE MENU

Citrus salad with shaved fennel and orange vinaigrette

Penne pasta with wild chanterelle mushrooms and Parmigiano

Blood orange and passion fruit sorbet

65 Prix Fixe

ALL OUR FOOD IS SOURCED FROM A SELECTION OF LOCAL, REGENERATIVE AND ORGANIC FARMS, RANCHES, AND FISHERIES.

AN 18% SERVICE CHARGE IS ADDED TO YOUR BILL TO ENSURE A FAIR, EQUITABLE WAGE FOR ALL LULU EMPLOYEES.

SHOULD YOU WISH TO INCLUDE ADDITIONAL GRATUITY, IT WILL BE POOLED AND DISTRIBUTED AMONGST ALL EMPLOYEES.

## SUPPER JANUARY 18, 2023

### À La Carte

Butternut squash soup	12
Mixed lettuce salad with garlic croutons	12
Mixed lettuce salad with baked Sonoma goat cheese	18
Chicory salad with apples, pomegranate, walnuts and roquefort	20
Baja scallop ceviche verde with hoja santa and tostadas	22
Tuscan chicken liver pâté with pickled cucumber	18

Ricotta gnocchi with sage, roasted squash and Parmesan 26

Grilled prawns with garlic, parsley and chili pepper 24

Baja grouper with artichokes, cabbage, baby potato, and tapenade 36

Stemple Creek Ranch ribeye with red chile butter, broccolini and potatoes 38

### Desserts

Chocolate pavé with crème Chantilly 12

Apple and plum crumble 12

Persimmon pudding 12

Coconut ice cream 10

### Small Bites

Winter squash croquette with lime crema 8

Roasted almonds 8

Hot Weiser Farm potatoes with aioli 10

Clark Street bread & cultured butter 5

Parmesan with dates and almonds 12

Feta and olives 12

Salumi plate 20

Cheeseboard 20

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## SUPPER JANUARY 14, 2023

### TODAY'S THREE COURSE MENU

Citrus salad with shaved radish and turmeric vinaigrette

Goan shellfish curry with tomato, coconut  
and basmati rice

Cardamom cake with pomegranate

65 Prix Fixe

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## SUPPER JANUARY 14, 2023

### À La Carte

Red lentil soup with Indian spices	12
Mixed lettuce salad with garlic croutons	12
Mixed lettuce salad with baked Sonoma goat cheese	18
Chicory salad with orange, walnuts and pomegranate	18
Wild mushroom toast with chanterelles and mustard frills	24
Baja scallop ceviche verde with hoja santa and tostadas	22
Tuscan chicken liver pâté with pickled cucumber	18

Ricotta gnocchi with sage, roasted squash and Parmesan 28

Baja grouper with artichokes, green beans, peewee potatoes, tapenade and aioli 36

Stemple Creek Ranch ribeye with red chile, broccolini 40

### Desserts

Chocolate pavé with crème Chantilly	12
Apple crumble	12
French lemon tart	12
Coconut ice cream	10

### Small Bites

Winter squash croquette with lime crema	8
Roasted almonds	8
Hot Weiser Farm potatoes with aioli	10
Clark Street bread & cultured butter	5
Parmesan with dates and almonds	12
Feta and olives	12
Salumi plate	20
Cheeseboard	20

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## SUPPER JANUARY 12, 2023

### TODAY'S THREE COURSE MENU

Citrus salad with shaved fennel and pomegranate vinaigrette

Catalan chicken breast with grilled leeks, roasted potatoes  
and chimichurri

Bay leaf ice cream

65 Prix Fixe

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EQUITABLE WAGE FOR ALL LULU EMPLOYEES.

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AND DISTRIBUTED AMONGST ALL EMPLOYEES.

## SUPPER JANUARY 12, 2023

### À La Carte

Red lentil soup with Indian spices	12
Mixed lettuce salad with garlic croutons	12
Mixed lettuce salad with baked Sonoma goat cheese	18
Chicory salad with anchovy and Parmesan	18
Wild mushroom toast with chanterelles and mustard frills	24
Baja scallop ceviche verde with hoja santa and tostadas	22
Tuscan chicken liver pâté with pickled cucumber	18

Ricotta gnocchi with sage, roasted squash and Parmesan	28
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Baja grouper with artichokes, green beans, peewee potatoes, tapenade and aioli	36
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Stemple Creek Ranch ribeye with red chile, broccolini	40
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### Desserts

Chocolate pavé with crème Chantilly	12
Apple crumble	12
Almond brown butter cake	12
Coconut ice cream	10

### Small Bites

Winter squash croquette with lime crema	8
Roasted almonds	8
Hot Weiser Farm potatoes with aioli	10
Clark Street bread & cultured butter	5
Parmesan with dates and almonds	12
Feta and olives	12
Salumi plate	20
Cheeseboard	20

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