

SUPPER OCTOBER 13, 2023

TODAY'S THREE COURSE MENU

Leek and potato soup

Chicken Milanese with lemon-caper sauce,
sautéed greens and artichoke

Lime and passion fruit granita

65 Prix Fixe

All our food is sourced from local, regenerative, and organic farms, ranches and fisheries.

An 18% service charge is added to your bill to ensure an equitable wage for all Lulu employees. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include additional gratuity, it will be pooled and distributed amongst all hourly employees equally.

10% discount for students & Hammer members.

SUPPER OCTOBER 13, 2023

À La Carte

Corn soup with red pepper swirl	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuce salad	21
Baja scallop ceviche with avocado and tostadas	19
Misticanza salad with chicories and Parmesan	19
Fried Sichuan style prawns with tamarind vinaigrette	27
Gruyère soufflé with chanterelles	26
Chiocciolate pasta with tomato, ricotta and basil	24
Rare-grilled tuna peperonata with cranberry beans and Yum Yum vinaigrette	36
Stemple Creek Ranch ribeye with romesco sauce, grilled eggplant, Laker Baker potatoes and charred spring onions	40

Desserts

Chocolate pavé with crème Chantilly	12
Stonefruit crumble	12
Almond-brown butter cake	12
Fig leaf ice cream	10

Small Bites

Clark Street bread and cultured butter	6
Roasted almonds	8
Arancini with fontina and Meyer lemon aioli	10
Salumi plate	20
Hot Weiser Farm potatoes with aioli	10
Parmigiano with dates and almonds	12
Feta and olives	12
Cheeseboard	20

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SUPPER OCTOBER 12, 2023

TODAY'S THREE COURSE MENU

Chilled tomato soup with sweet pepper relish

Ricotta gnocchi with sage, butter, zucchini and Parmesan

Tender almond cake

65 Prix Fixe

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SUPPER OCTOBER 12, 2023

À La Carte

Corn soup with red pepper swirl	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuce salad	21
Baja scallop ceviche with avocado and tostadas	19
Misticanza salad with chicories and Parmesan	19
Fried Sichuan style prawns with tamarind vinaigrette	27
Gruyère soufflé with chanterelles	26
Chiocciolate pasta with tomato, ricotta and basil	24
Rare-grilled tuna pepperonata with cranberry beans and Yum Yum vinaigrette	36
Stemple Creek Ranch ribeye with romesco sauce, grilled eggplant, Laker Baker potatoes and charred spring onions	40

Desserts

Chocolate pavé with crème Chantilly	12
Stonefruit crumble	12
Pistachio cardamom cake	12
Passion fruit-lime granita	10

Small Bites

Clark Street bread and cultured butter	6
Roasted almonds	8
Arancini with fontina and Meyer lemon aioli	10
Salumi plate	20
Hot Weiser Farm potatoes with aioli	10
Parmigiano with dates and almonds	12
Feta and olives	12
Cheeseboard	20

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SUPPER OCTOBER 6, 2023

TODAY'S THREE COURSE MENU

Leek soup with chive coulis

Vermillion rockfish with heirloom tomatoes,
Good Mother Stallard beans and artichokes

Lime and passion fruit granita

65 Prix Fixe

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OCTOBER 6, 2023

À La Carte

Corn soup with red pepper swirl	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuce salad	21
Baja scallop ceviche with avocado and tostadas	19
Heirloom tomato and burrata salad with basil	20
Fried Sichuan style prawns with tamarind vinaigrette	27
Gruyère soufflé with chanterelles	26
Chiocciolate pasta with tomato, ricotta and basil	26
Rare-grilled bluefin tuna with baby Yukon potatoes, and spicy orange gastrique	38
Stemple Creek Ranch ribeye with romesco sauce, grilled eggplant, Yukon potatoes and charred spring onions	40

Desserts

Chocolate pavé with crème Chantilly	12
Stonefruit crumble	12
Geranium pound cake	12
Strawberry sorbet	10

Small Bites

Clark Street bread and cultured butter	6
Roasted almonds	8
Arancini with fontina and Meyer lemon aioli	10
Salumi plate	20
Hot Weiser Farm potatoes with aioli	10
Parmigiano with dates and almonds	12
Feta and olives	12
Cheeseboard	20

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