

SUPPER APRIL 13, 2023

TODAY'S THREE COURSE MENU

Curly endive and radicchio salad with anchovy dressing, Parmesan and croutons

Chiocciole pasta with chanterelle mushrooms, crème fraîche and lemon

Pistachio cake

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 a fair, equitable wage for all Lulu employees. Should you wish to include additional gratuity, it will be pooled and distributed amongst all employees.

10% discount for students & Hammer members.

SUPPER APRIL 13, 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 |
| Gem lettuce with beets, green goddess and egg | 21 |
| Baja scallop ceviche with avocado and blue corn tostadas | 19 |
| Cheese soufflé with fennel and arugula salad | 20 |
| Ricotta gnocchi with peas, asparagus, prosciutto and sage | 24 |
| Fried Szechuan-style prawns with tamarind sauce | 25 |
| Vermillion rockfish with shoyu, lime, broccolini and bok choy | 36 |
| Stemple Creek Ranch ribeye with crispy potato cake, bordelaise and mustard frill | 38 |

Desserts

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|-------------------------------------|----|
| Chocolate pavé with crème Chantilly | 12 |
| Almond brown butter cake | 12 |
| Cardamom cake | 12 |
| Strawberry sorbet | 10 |

Small Bites

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|--|----|
| Clark Street bread and cultured butter | 6 |
| Roasted almonds | 8 |
| Arancini with Parmesan | 8 |
| 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 APRIL 8, 2023

TODAY'S THREE COURSE MENU

Radicchio salad with blood orange and dates

Roasted lamb shoulder, white beans,
Roman artichokes and snap peas

Tiramisu

65 Prix Fixe

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SUPPER APRIL 8, 2023

À La Carte

| | |
|--|----|
| Red lentil soup | 12 |
| Mixed lettuce salad with garlic croutons | 12 |
| Mixed lettuce salad with baked Sonoma goat cheese | 18 |
| Gem lettuce with green goddess and egg | 21 |
| Baja scallop ceviche with avocado and blue corn tostadas | 19 |
| Cheese and leek soufflé with fennel and arugula salad | 20 |
| Ricotta gnocchi with peas, asparagus, prosciutto and sage | 24 |
| Fried Szechuan-style prawns with tamarind sauce | 25 |
| Striped bass with shoyu, lime, broccolini and bok choy | 36 |
| Stemple Creek Ranch ribeye with crispy potato cake, bordelaise and mustard frill | 38 |

Desserts

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|-------------------------------------|----|
| Chocolate pavé with crème Chantilly | 12 |
| Apple and blueberry crumble | 12 |
| Hot lemon pudding | 12 |
| Strawberry sorbet | 10 |

Small Bites

| | |
|--|----|
| Clark Street bread and cultured butter | 6 |
| Roasted almonds | 8 |
| Arancini with Parmesan | 8 |
| 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 APRIL 5, 2023

TODAY'S THREE COURSE MENU

Cucumber and mixed greens with nori, sesame and herbs

Steamed Hope Ranch mussels with saffron, garlic and parsley

Blood orange granita

65 Prix Fixe

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10% discount for students & Hammer members.

SUPPER APRIL 5, 2023

À La Carte

| | |
|---|----|
| Red lentil soup | 12 |
| Mixed lettuce salad with garlic croutons | 12 |
| Mixed lettuce salad with baked Sonoma goat cheese | 18 |
| Orange and beet salad with date vinaigrette | 21 |
| Baja scallop ceviche with avocado and blue corn tostadas | 19 |
| Cheese and leek soufflé with fennel and arugula salad | 20 |
| Ricotta gnocchi with peas, asparagus, prosciutto and sage | 24 |
| Fried Szechuan-style prawns with tamarind sauce | 25 |
| Vermilion rockfish with shoyu, lime, broccolini and bok choy | 36 |
| Stemple Creek Ranch ribeye with red chile butter, broccolini and potatoes | 38 |

Desserts

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|-------------------------------------|----|
| Chocolate pavé with crème Chantilly | 12 |
| Lulu's gâteau aux noix | 12 |
| Meyer lemon ice cream | 12 |
| Cara cara granita | 10 |

Small Bites

| | |
|--|----|
| Clark Street bread and cultured butter | 6 |
| Roasted almonds | 8 |
| Squash croquette with lime crema | 8 |
| 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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