

SUPPER JUNE 6, 2024

TODAY'S THREE COURSE MENU

Golden beet salad with asparagus
and mustard vinaigrette

Duck breast with crispy herbed potatoes,
cherries and red wine sauce

Pistachio-walnut cigars with mulberry

75 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 gratuity, it will be pooled and distributed amongst all hourly employees equally.

10% discount for current students, professors, Hammer members and one guest.

No discounts on the aperitif menu.

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À La Carte

Coconut & lentil soup with curry leaf and beet swirl	13
Burrata with shaved zucchini, arugula and fennel	22
Kumai oysters with kumquat mignonette	15
Gem lettuce salad with cucumber, tahini dressing and Parmesan	21
Mixed lettuce salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Schaner Farm eggs with morels, hyssop and fried artichoke	24
Baja scallop ceviche with avocado and tostadas	21

Fried Sichuan-style prawns with tamarind vinaigrette	26
Linguine pasta with Venus clams, cherry tomato, fennel and Parmesan	29
Baja striped bass with ajo blanco, fava beans, snap peas and kumquats	42

Stemple Creek Ranch rib eye with potato gratin, asparagus and béarnaise	50
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Desserts

Chocolate pavé with crème Chantilly	12
Almond brown butter cake	12
Apple-berry crumble	12
Raspberry fool with lemon balm granita	10

Small Bites

Clark Street bread and cultured butter	6
Roasted almonds	8
Sweet potato and chili croquette with cilantro salsa	8
Stuffed squash blossoms with ricotta	14
Salumi plate	20
Parmigiano with dates and almonds	12
Feta and olives	12
Cheeseboard	20

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