

LUNCH MAY 26, 2024

TODAY'S THREE COURSE MENU

CELEBRATING SPRING

Asparagus with gribiche and arugula

Wild mushroom toast with poached eggs and frisée salad

Polenta cake

55 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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CELEBRATING SPRING

À La Carte

Red lentil dal soup with beet tarka	13
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	21
Gem lettuce salad with cucumber, tahini dressing and Parmesan	21
Smoked salmon carpaccio with asparagus, crème fraîche & toast	25
Farro salad with celery, pistachios, parsley and feta	21

Mozzarella, prosciutto and arugula sandwich on focaccia	18
Spicy eggplant "bánh mì" sandwich on focaccia	17
Smoked salmon with cucumber and herbs on focaccia	21

Ricotta gnocchi with asparagus, ramps and lemon	29
Chicken Milanese with lemon-caper sauce, broccolini and Parmesan	29
Huevos rancheros with New Mexican style red chile, avocado and blue corn tortillas	21

Small Bites

Millet muffin	6
Clark Street country bread and cultured butter	6
Deviled eggs	8
Roasted almonds	8
Artisan salumi with herbs and olives	10
Parmigiano with dates and almonds	12

Desserts

Chocolate pavé with crème Chantilly	12
Apple-raspberry crumble	12
Panna cotta	12
Peach sorbet	10

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