

LUNCH DECEMBER 5, 2023

TODAY'S THREE COURSE MENU

Antipasto: Jimmy Nardellos, roasted eggplant,
mozzarella, artichoke

Ricotta gnocchi cacio e pepe

Passion fruit granita

45 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 students & Hammer members.

LUNCH DECEMBER 5, 2023

À La Carte

Celery root soup	12
Mixed green salad with garlic croutons	12
Indian-spiced chickpea salad with winter squash, egg and chutney	17
Baked Sonoma goat cheese with mixed lettuces	21
Misticanza salad with treviso, radicchio, anchovy and Parmesan	20

Mozzarella, prosciutto & arugula sandwich on focaccia	
Spicy eggplant "bánh mì" sandwich on focaccia	18
Smoked salmon with cucumber and herbs on focaccia	17
Chicken Milanese with mozzarella, tapenade, pesto, arugula and Meyer lemon	21
Baja striped bass with brown butter, potatoes, cauliflower and lemon	24
Tunisian lamb meatballs with squash, turnips and saffron couscous	27
	24

Small Bites

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

Desserts

Chocolate pavé with crème Chantilly	
Pistachio cake	12
Blueberry apple crumble	12
Meyer lemon ice cream	12
	10

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LUNCH DECEMBER 3, 2023

TODAY'S THREE COURSE MENU

Celery root soup

Grilled chicken salad with treviso, raddichio,
persimmon, pomegranate and walnuts

Pistachio sponge cake with orange soak

45 Prix Fixe

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LUNCH DECEMBER 3, 2023

À La Carte

Cauliflower soup	12
Mixed green salad with garlic croutons	12
Indian-spiced chickpea salad with winter squash, egg and chutney	17
Baked Sonoma goat cheese with mixed lettuces	21
Gem lettuce salad with anchovy dressing and Parmesan	19
Baja scallop ceviche with avocado and tostadas	19

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

Tunisian lamb meatballs with winter squash, turnips and saffron coucous	24
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Ricotta gnocchi cacio e pepe	24
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Huevos rancheros with New Mexican style red chile and corn tortillas	20
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Small Bites

Potato chips	6
Clark Street country bread and cultured butter	6
Millet muffin	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
Blueberry-apple crumble	12
Persimmon pudding	12
Meyer lemon ice cream	10

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LUNCH DECEMBER 1, 2023

TODAY'S THREE COURSE MENU

Orange salad with olives

Tunisian lamb meatballs with squash, turnips
and saffron couscous

Polenta cake

45 Prix Fixe

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LUNCH DECEMBER 1, 2023

À La Carte

Cauliflower soup	12
Mixed green salad with garlic croutons	12
Indian-spiced chickpea salad with winter squash, egg and chutney	17
Baked Sonoma goat cheese with mixed lettuces	21
Autumn salad with chicories, persimmon, walnuts and pomegranate	20
Baja scallop ceviche with avocado and tostadas	21

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

Chicken Milanese with mozzarella, tapenade, pesto, arugula and Meyer lemon	24
Ricotta gnocchi cacio e pepe	24
Rockfish with brown butter, lemon and capers	27

Small Bites

Potato chips	6
Clark Street country bread and cultured butter	6
Millet muffin	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
Hot lemon pudding	12
Apple-blueberry crumble	12
Guava sorbet	10

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