

LUNCH FEBRUARY 8, 2023

TODAY'S THREE COURSE MENU

Shaved fennel, arugula salad with Parmesan

Grilled Baja grouper with artichokes, potatoes,
tapenade and aioli

Pomegranate 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 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.

LUNCH FEBRUARY 8, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	19
Indian-spiced chickpea salad with cauliflower, egg and green chutney	17

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

Steamed Hope Ranch mussels with pimentón, garlic and parsley	22
Chiocciolate pasta with Tuscan pork ragù & Parmesan	25
Warm chicken salad with chicories, orange and walnuts	24
Goan prawn curry with tomato, coconut and basmati rice	25

Small Bites

Millet muffin	5
Potato chips	6
Clark Street country bread and cultured butter	6
Roasted almonds	8
Artisan salami with herbs and olives	10
Parmigiano with dates and almonds	12

Desserts

Chocolate pavé with crème Chantilly	12
Almond brown butter cake	12
Bay leaf ice cream	10
Bowl of Kishu mandarins	10

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LUNCH FEBRUARY 4, 2023

TODAY'S THREE COURSE MENU

Beet and citrus salad with date vinaigrette

Tunisian lamb braise with turnips, chickpeas and harissa

Pistachio cake

45 Prix Fixe

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LUNCH FEBRUARY 4, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	19
Indian-spiced chickpea salad with cauliflower, egg and green chutney	17
Warm chicken salad with chicories, orange, walnuts & Roquefort	22

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

Huevos rancheros with New Mexican-style red chile & corn tortillas	20
Chiocciolate pasta with chanterelles, crème fraîche and lemon	26
Baja striped bass with brown butter, capers and pee wee potatoes	26

Small Bites

Millet muffin	5
Potato chips	6
Clark Street country bread and cultured butter	6
Roasted almonds	8
Artisan salami with herbs and olives	10
Parmigiano with dates and almonds	12

Desserts

Chocolate pavé with crème Chantilly	12
Almond brown butter cake	12
Lemon pot de crème	12
Bay leaf ice cream	10
Bowl of Kishu mandarins	10

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LUNCH FEBRUARY 2, 2023

TODAY'S THREE COURSE MENU

Vegetable pakora with green chutney

Farmers' market vegetable curry with yogurt raita

Pomegranate granita

45 Prix Fixe

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LUNCH FEBRUARY 2, 2023

À La Carte

Black bean soup	12
Mixed green salad with garlic croutons	12
Baked Sonoma goat cheese with mixed lettuces	19
Indian-spiced chickpea salad with cauliflower, egg and green chutney	17
Warm chicken breast salad with chicories, orange, walnut & Roquefort	22

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

Penne pasta with chicken ragù, Castelvetrano olives & Parmesan	26
Baja striped bass with brown butter, capers and pee wee potatoes	27
Goan shellfish curry with tomato, coconut and basmati rice	28

Small Bites

Millet muffin	5
Potato chips	6
Roasted almonds	8
Parmigiano with dates and almonds	12
Clark Street country bread & cultured butter	6
Artisan salami with herbs & olives	10

Desserts

Chocolate pavé with crème Chantilly	12
Almond brown butter cake	12
Lemon pot de crème	12
Bay leaf ice cream	10
Bowl of Kishu mandarins	10

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