

RESTAURANT WEEK

AT LULU

APPETIZERS

-CRAB SOUFFLE- JUMBO LUMP CRAB/ AIOLI / EGG WHITE / OLD BAY-

-GOLDEN BEET & CITRUS SALAD- RADICCHIO/ ARUGULA/ GRAPEFRUIT/
MANDARINS/ YUZU-SHERRY VINAGRIETTE-

-NEW ENGLAND CLAM CHOWDER- OYSTER CRACKERS -

MAIN COURSE

-LONDON BROIL- MUSHY PEAS/ TRIPLE COOKED "CHIPS"/ GARLIC BUTTER-

-CRISPY SKIN SALMON- SOUBISE/ CHIVE OIL/ FRIED ONION/ PLANCHA BROCCOLI-

-TAGLIATELLE CON GAMBERI- HOUSE PASTA/ LOCAL SHRIMP/ ARUGULA/ PLUM
TOMATOES/ PINOT GRIGIO/ BAGUETTE-

-FRIED CHICKEN- MASHED POTATOES/ BRUSSELS/ CABERNET JUS/ CORN BREAD

SWEETS

- PISTACHIO TIRAMISU- FLORIO SWEET MARSALA/
PISTACHIO CREAM-
- CHOCOLATE POTS DE CREME- FRENCH PUDDING

\$42 PER GUEST ++