

# New Year's Eve at LuLu's

*chef's tasting menu ~ 3 courses for \$35*

## *first course*

**mixed greens with mini crab cakes**

country ham vinaigrette

**shrimp bisque** [g]

seared scallop garnish

**bbq pork belly**

jalapeno fritters, brussels sprout slaw,  
fried shallots

**house-smoked salmon** [g]

creamy belgian endive-fennel slaw, caviar

**tuna poke**

avocado, cilantro, sesame dressing,  
crispy rice noodles, toasted sesame seeds

Legend:

[v] = vegetarian, [g] = gluten-free

\* = cooked to order

Please inform your server of any  
food allergies, and ask about  
additional gluten-free and  
vegetarian options.

Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
foodborne illness.

## *second course*

**grilled new york strip\*** [g]

chive-boursin compound butter,  
garlic mashed potatoes

**brown sugar-apple cider-glazed**

**half chicken** [g]

sweet potato puree

**sesame-seared tuna\*** with

**asian rice noodle salad** [g]

carrots, garlic, chilies, cilantro, red  
onions, peanut garnish

**lulu's new year's "mac & cheese"**

pappardelle alfredo, edwards bacon

**pork loin rubbed with orange zest,**

**sea salt, szechuan pepper, coriander** [g]

orange-cranberry-szechuan pepper  
chutney, applesauce

**roasted rockfish**

savory bread pudding,  
crab-lemon-parsley butter

**Choice of one side with each entree:**  
grilled asparagus, braised spicy red cabbage,  
or creamed spinach [all v, g]

**Add half a butter-poached lobster tail**  
to any entree for an additional \$9

## *third course*

**flan with grand marnier caramel** [v, g]

grand marnier caramel

**red velvet waffle for two** [v]

pecan cream cheese (requires additional  
preparation time; please order this item  
with your entree)

**chocolate peanut butter pave** [v, g]

**tres leches cake** [v]

salted caramel

*happy new year!* 



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