



Welcome to LULAV!

LULAV Chef for Tonight: *Chef Robert Henthorn, Executive Chef*

The entire staff of LULAV is pleased that you have joined us. We are committed to providing a culinary experience second to none. We use the freshest of ingredients to create California and Mediterranean Culinary Food Art that will tempt, tease and please your palate.

In order to allow our Culinary Team to fully explore, create and deliver a unique dining experience, our menus change throughout each week. The menu before you is the menu created and developed by the Chef in the LULAV kitchen tonight.

The LULAV Wine & Culinary Team:

J. Matt Lile, Propriete'
Jeff Yant, V'ino Maitre', General Manager
Chef Robert Henthorn, Executive Chef
Chef Mario Flores, Sous Chef
Megan Lindsey, Garde Mange Chef
Kevis Smith, Villa Frente', Head Waiter

An Exotic Culinary Experience for the Mind, Body, and Soul

THE *Lulav* WINE PROGRAM

LULAV offers an award winning wine cellar with over 1,000 bottles of all sizes and over 115 individual selections. Our wine by the glass program changes weekly with around 30 different selections.

Enjoy your wine in our exclusive Riedel Stemware. Riedel is known the world over for manufacturing the world's best stemware, specifically designed for each and every varietal. If you really enjoy the stemware it is available for purchase.

Lulav WINE SERVICE

We are proud to offer full service wine pairing for every dish on our menu. Rather than buying just one of our great bottles that compliments only your entree choice, our VINO Maitre' will select and pour the perfect wine match for each course. You can learn, taste, and enjoy!

3 oz Pour \$6 per course

WINE DOWN WEDNESDAY

Join J. Matt Lile, Propriete' and Jeff Yant, VINO Maitre' every Wednesday for Wine Down Wednesday. Experience the world with wines. Taste 8 wines for \$8. This is a relaxing but educational experience. We explain the wines, their origins, and specific nuances. It is simply the best way to explore and learn about new wines. You are certain to find some gems!

8 Wines for \$8

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The Lulav Tuscan Picnic

An Appetizer or a Feast

A rustic combination of Cheeses and Antipasti featuring Cheeses from around the world accompanied by Pancetta, Genoa Salame, Kalmatta Olives, Mission Fig, Roasted vegetables, Olive oil & Balsamic Vinegar.

Choose your Cheese (2 oz Portions)

Varietal	Region	Type	Body	Aroma & Taste
Asiago	Italy	Cow	Firm	Lemon, Nutty
Fontina	Italy	Cow	Creamy	Alpine Meadow Floral
Gorgonzola	Italy	Cow	Moist	Strong Spice
Jarlsberg	Norway	Cow	Creamy	Sweet, Nutty
Manchego	Spain	Ewe	Firm	Mild Hazelnut
Parma Reggiano	Italy	Cow	Very Firm	Fruity, Salty
Pecorino	Italy	Ewe	Dry	Lemony, Salty
St. Andre	France	Cow	Soft	Creamy, Buttery
Stilton	England	Cow	Moist	Mellow, Piquant

Fresh Lulav Soft and Chewy Garlic Rosemary Focaccia Bread

Pick 2 cheeses \$19

Pick 4 cheeses \$28

Pick 6 cheeses \$36

Italian Wines

Villa d' Pozzi	Neor d' Avola	Strawberry, licorice	Sicily	24
Poggio Alle Sughere	Morellino Di Scansano	Blackberry, cherries	Tuscany	39
Rosso Di Montalcino	Coldisole	Delicious red fruit, spice	Tuscany	49

APPETIZERS

Foie Gras Parisienne

Paris, France

\$12

French Foie Gras delicately pan seared atop an asiago biscuit finished with a mission fig and fennel compote.

Focaccia del Giorno

Matera, Italia

\$9

Cast iron baked bread with rustic touches of prosciutto, roma tomatoes and onion jam, topped with fresh mozzarella accented with fresh basil and balsamic

Arancini

Mallorca, Balearic Islands,

\$9

Hand rolled Arborio rice, pecorino cheese, fresh herbs then panko breaded and lightly fried with a chili roma tomato dipping sauce

Shellfish Ceviche

Tunis, Tunisia

\$11

Yellow fin tuna, sea prawns and onions marinated with garlic, shallots, lemons, and limes. Garnished with ginger slaw

Brandy Cream Shrimp

Monaco

\$13

Delicious Mediterranean Prawns sautéed in a brandy cream reduction with garlic, shallots and sun dried tomatoes, served with pita points

Lulav Signature Crab Cake

Coastal Valencia

\$13

Fresh lump Blue Point Crab with our secret blend of herbs and spices; roasted red pepper aioli with a balsamic drizzle

Mussels Arrabbiata

Pescara, Italia

\$13

A dozen steamed blue Mussels with a zesty reduction of tomato and chorizo, served with pita points

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SALADE

The Blue Hour

Espana

\$9

Field Greens, fresh blueberries and pickled onions, topped with hand pulled goat cheese and candied pecans.

Caesar

Roma, Italia

\$9

Romaine hearts tossed with LULAV house made lemon pecorino dressing topped with shaved pecorino cheese. Served with rustic crispy focaccia crouton

Montalcino

Greece

\$7

Mixed greens, toasted almonds crumbled feta, mission figs with red wine vinaigrette

Chicory

\$9

Succulent Treviso leaves with oven baked prosciutto and shaved fennel with a cherry fig vinaigrette

Golden Beet Salad

\$10

Golden Beets oven baked in a bed of rock salt, served with a blood orange vinaigrette, blood orange suprema, chiffonade basil and herbed goat cheese

PASTA

Pasta Sicilia

Sicily

\$14

Rustic oven roasted chicken with traditional pasta noodles, Roma tomatoes, leeks, and garlic in a creamy vodka rose' sauce

Piccola Pignoli

Venice, Italia

\$18

Angel hair pasta with diver scallops, spinach and pine nuts finished with a light olive oil garlic oregano sauce

Portofino Lobster Spaghetti

Portofino, Italia

\$26

Fresh Lobster prepared with roasted roma tomatoes, garlic, shallots, a spicy medium body marinara sauce over traditional linguini noodles, finished with fresh grated Parmigiano cheese.

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PESCE

Northern Walleye

Athens, Greece

\$26

Pan Seared Walleye over a moist bed of asiago cheese grits finished with Lulav brown butter almandine sauce

Spanish Snapper

Napoli, Italia

\$28

Fresh Snapper pan seared with fresh virgin olive oil, Spanish paprika, 3 colors of peppers, finished with chorizo, fresh garlic, accompanied by basmati rice. Chef's roasted vegetables

Pepper Encrusted Tuna

Oristano, Sardinia

\$29

A light and fresh Yellow Fin Tuna filet encrusted with, red, white, and black peppers seared to perfection atop faro greens finished with roasted red pepper vinaigrette

Marseille Branzini

Marseilles, France

\$35

Fresh sea bass encrusted with farm raised Shitake mushrooms and roasted. Served with arancini rice cakes and Chef's roasted vegetables, finished with white truffle oil

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FOWL

Honey Lavendar Chicken (The Kings Chicken)

\$22

Pan baked "bone in" with lavender honey au jus on a bed of angel hair pasta served with chef's roasted vegetables

Southern Fried Quail

\$35

Three fresh quail marinated with herbs and spices and lightly fried with chefs potatoes and Chorizo gravy.

VIANDE

Mediterranean Pork

\$24

Smoked medallions of tenderloin topped with cranberry-bourbon Dijon crème, gnocchi pasta, roasted vegetable medley

Lulav Signature Filet Mignon

Malibu, California

\$31

An 8-ounce petite filet of Beef Tenderloin season and grilled with a pink peppercorn demi glace

Make it a Rothschild

\$38

Add LULAV signature foie gras butter

Make it a surf-n-turf....

\$42

Add a LULAV crab cake or lobster tail

Rib Eye Au Poivre

\$38

Pan seared choice rib eye with cracked red, white, and black peppercorns served with marble fingerling potatoes, red wine braised cipolini onions, topped with black garlic butter.

Pompeii Lamb

½ half rack **\$36**

full rack **\$49**

Dijon mustard and southern pecan rub pan cooked, LULAV signature rosemary hash browns and fava beans with a mint demi glace.

Chef's Fresh Game Selection

Market price

Seasonal Fresh Game from the four corners of the earth. Please ask your Dining Attendant.

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CHEF'S CULINARY SHOWCASE

A Six Course Chef's Tasting

The LULAV culinary staff shows their most elegant and sophisticated talents in a meal prepared specifically to tempt, tease and please your palate.

Your meal will be prepared with utmost care and attention to detail using the finest ingredients available and delivered in the most artistic fashion available in modern culinary cooking.

\$70 per person

Allow our VINO Maitre' to professionally pair and deliver wines specifically for each and every course, from appetizer to dessert.

\$25 per person

Notes: All at the table must participate. Food courses are in tasting portions. Wine is 3 oz. pours (a little more than half a glass).

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THE FINALE

French Crème Brulee

\$8

Traditional French fluffy egg custard in a variety of flavors (ask your dining attendant)

Principessa “The Italian Princess”

\$8

Frangelico infused chocolate torte w/ Godiva mint Chantilly cream

Bananas Foster (serves two)

\$9 per person

Fresh Bananas sautéed in butter, cinnamon, spiced rum and banana liqueur

LULAV Boulangerie

Market price

A daily Chef's creation prepared by hand by our Garde Mange Chef. Ask your dining attendant for tonight's selection

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