

DINNER MENU

CHEESE AND CHARCUTERIE

3 FOR \$25, 5 FOR \$39, 7 FOR \$49

• Cheese:

Brie, Roquefort, Comté, grana padano, chèvre, truffle pecorino

• Meat:

Jambon de Paris, calabrese, saucisson, prosciutto di Parma



LOULOU

DIPS

PICK-2 \$15, PICK 4 \$23

- Tapenade *DF, GF*
- Caramelized onion and garlic *GF, V*
- Romesco *DF, VG*
- Avocado hummus *DF, GF, VG*

FRENCH BAGUETTE *V*

\$6

Cultured salted butter

WINTER SPECIAL : RACLETTE FOR 2

MP

Melted Raclette cheese, prosciutto di Parma, jambon de Paris, bresaola, saucisson, cornichons, asparagus, mixed greens, unlimited fingerling potatoes / Add raclette cheese (MP)



APPETIZERS

- AVOCADO HUMMUS** *DF, GF, VG* \$16
Assorted vegetable crudite
- ONION SOUP** \$12
Comté, toast
- GRILLED OCTOPUS** *P, DF* \$24
Romesco sauce, avocado, shaved almonds
- ESCARGOTS** \$18
Garlic, parsley, butter, walnuts
- BAKED GOAT CHEESE** *V* \$19
Cherry tomatoes, chives, red onion, crostini

- MUSSELS** *P* \$18
White wine, shallots, parsley, butter and garlic toast
- OYSTERS** *DF, GF, P* ½ DOZ \$24 - 1 DOZ \$44
Mignonette, cocktail sauce, horseradish
- CAVIAR** *P* MP
1 oz Petrossian Royal Ossetra, crème fraiche, white onion, scrambled egg whites, blini
- TRUFFLE WAGYU CARPACCIO** *DF, GF* \$39
House cured wagyu, truffle aioli, arugula, lemon zest, frico, micro herbs, shaved burgundy truffles

SALADS

- BEET AND GOAT CHEESE** *GF, V* \$16
Red and gold beets, chèvre, greens, balsamic glaze
- ENDIVE** *DF, GF* \$19
Mix of chicories and endive, roasted macadamia, shaved comte, anchovy caper dressing

- CAESAR** *DF* \$15
Romaine, grana padano, croutons
- BURRATA** *GF, V* \$20
Arugula, oven dried heirloom cherry tomatoes, olive oil, balsamic glaze, maldon
- Add prosciutto di Parma \$9
chicken \$8, salmon \$10, steak \$15

ENTREES

- 20OZ PRIME RIB EYE FLAMBEE** *GF* \$109
Mashed potato, grilled asparagus, béarnaise, bordelaise
- STEAK FRITES** *DF* \$39
Flannery hanger steak and fries, chimichurri, mixed greens
- POULET AUX MORILLES** \$36
Mary's chicken, garlic, shallots, white wine, morel mushroom, potato gnocchi, demi-glaze, cream
- DUCK PARMENTIER** *GF* \$35
Duck confit, shallots, garlic, potato purée, crème fraîche, grana padano
- LAMB CHOPS** *GF* \$45
Lamb chops, butternut squash purée, roasted pepitas, bordelaise sauce
- VEGAN MOUSSAKA** *DF, GF, VG* \$28
Eggplant lentils, cashew bechamel, vegan cheese
- SALMON** *GF, P* \$31
Poached salmon, blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs
- SOLE MEUNIERE FOR 2 P** \$79
Whole dover sole, butter, lemon, capers, mixed greens, preserved meyer lemon vinaigrette

PASTA FRESHLY MADE IN THE HOUSE

- PESTO SPAGHETTI** *V, DF* \$24
Basil, pine nuts, garlic, grana padano
- LOBSTER LINGUINE** *P* \$43
Garlic, shallots, meyer lemon, parsley, cream
- TRUFFLE TAGLIATELLE** *V* \$44
Shallots, garlic, porcini, cream, black burgundy truffle

3 DAY PROOF DOUGH PIZZA

- LOULOU** \$24
Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris
- DIAVOLA** \$23
San marzano, fior di latte, spicy salami, kalamata olives, gremolata
- MARGHERITA** *V* \$19
San marzano, fior di latte, basil
- TRUFFLE** *V* \$45
Fontina cheese, fior di latte, grana padano, porcini, shaved black truffles, 62 degree egg
- QUATRE SAISONS** \$22
San marzano, fior di latte, artichokes, jambon de Paris, mushrooms, olives

SIDES

- FRENCH FRIES/TRUFFLE** *DF, GF, VG* \$9/\$27
- GRILLED ASPARAGUS** *DF, GF, VG* \$11
- CAULIFLOWER STEAK** *GF, V* \$10
Parsley and garlic butter
- POTATO PURÉE** *GF* \$10
- CREAMED SPINACH** *GF* \$11
- BRUSSELS SPROUTS** *GF, V* \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A service charge of 20% will be added to party of 6 and above.

Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.

P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian

Thank you for dining with us and supporting our team members