

## 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, bresaola

**FRENCH BAGUETTE** *v* \$8

Beurre D' Isigny A.O.C., Maldon

**CAVIAR** *P* *MP*

1 oz Kaviari Oscietre, crème fraîche, white onion, egg whites, blini



LOULOU

**DIPS** PICK 2 \$15, PICK 4 \$23

- Tapenade *DF, GF*
- French onion *GF, V*
- Romesco *DF, VG*
- Hummus *DF, GF, VG*

**OYSTERS** *DF, GF, P* ¼ DOZ \$24 - 1 DOZ \$44  
Mignonette, cocktail sauce, horseradish

**DUCK LIVER PATE** \$16

Cornichons, crostini, strawberry fennel pollen jam

## WINTER SPECIAL : RACLETTE FOR 2

MP

Raclette cheese, prosciutto di Parma, jambon de Paris, bresaola, saucisson, cornichons, asparagus, unlimited fingerling potatoes



### APPETIZERS

<b>ONION SOUP</b> Comté, toast	\$13	<b>BAKED GOAT CHEESE</b> <i>v</i> Cherry tomatoes, chives, red onion, crostini	\$21
<b>MEDITERRANEAN HUMMUS</b> <i>DF, GF, VG</i> Crudo vegetable assortment	\$16	<b>HAMACHI CRUDO</b> <i>DF, GF</i> Citrus, pomegranate, pickled fresno, cucumber, crispy rice chips	\$24
<b>ESCARGOTS</b> Garlic, parsley, butter, walnuts	\$18	<b>GRILLED OCTOPUS</b> <i>P, DF</i> Romesco sauce, avocado, shaved almonds	\$24
<b>MUSSELS</b> <i>P</i> White wine, shallots, parsley, butter and garlic toast	\$20	<b>FROG LEGS</b> Parsley, garlic, butter lemon	\$27

### SALADS

<b>CAESAR</b> Romaine, grana padano, croutons	\$16	<b>BURRATA</b> <i>GF, V</i> Arugula, oven dried heirloom cherry tomatoes, olive oil, balsamic glaze, maldon	\$20
<b>SALADE CHEVRE DE CHAUD</b> Mixed greens, goat cheese medallions, pancetta, tomato, walnuts, pine nuts	\$19	<b>DUCK CONFIT SALAD</b> <i>GF, DF</i> Frisee, pulled duck confit, roasted potatoes, raspberry vinaigrette, pomegranate	\$24

Add prosciutto di Parma \$9 chicken \$8, salmon \$10, steak \$15

### ENTREES

<b>20OZ PRIME RIB EYE FLAMBEE</b> <i>GF</i> Mashed potato, grilled asparagus, béarnaise, bordelaise	\$119	<b>STEAK FRITES</b> <i>DF</i> Flannery hanger steak and fries, chimichurri, mixed greens	\$41
<b>SALMON</b> <i>GF, P</i> Poached salmon, blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs	\$31	<b>BEEF CHEEK BOURGUIGNON</b> Beef cheeks, mirepoix, red wine, pearl onion, mushrooms, potato puree	\$42
<b>DUCK PARMENTIER</b> <i>GF</i> Duck confit, shallots, potato purée, crème fraîche, grana padano	\$36	<b>SOLE MEUNIERE FOR 2</b> <i>P</i> Whole dover sole, butter, lemon, capers, mixed greens, preserved meyer lemon vinaigrette	\$85
<b>POULET AUX MORILLES</b> Chicken tenders, morel mushroom, shallots, white wine, demi-glaze, cream, pomme dauphine	\$39	<b>PORTOBELLO WITH CAULIFLOWER SCORDALIA</b> <i>DF, V</i> Portobello mushroom, cauliflower, potato, garlic, romesco, basil pesto	\$26

### PASTA FRESHLY MADE IN THE HOUSE

<b>TAGLIATELLE CARBONARA</b> Homemade pancetta, egg, grana padano	\$23	<b>PAPPARDELLE BOLOGNESE</b> Ground beef, tomato, mirepoix, white wine, cream, grana padano	\$25
<b>PESTO SPAGHETTI</b> <i>v</i> Basil, pine nuts, garlic, grana padano	\$24	<b>LOBSTER LINGUINE</b> <i>P</i> Garlic, shallots, meyer lemon, parsley, cream	\$43

### 3 DAY PROOF DOUGH PIZZA

<b>LOULOU</b> Fior di latte, mascarpone, gorgonzola, mushrooms and jambon de Paris	\$26	<b>TRUFFLE</b> <i>v</i> Fior di latte, ricotta, grana padano, mascarpone, mushroom confit, garlic, lemon zest, arugula, shaved black truffle	\$45
<b>DIAVOLA</b> San marzano, fior di latte, spicy salami, kalamata olives, gremolata	\$23	<b>MARGHERITA</b> <i>v</i> San marzano, fior di latte, basil	\$19

### SIDES

<b>FRENCH FRIES/TRUFFLE</b> <i>DF, GF, VG</i>	\$9/\$27
<b>GRILLED ASPARAGUS</b> <i>DF, GF, VG</i>	\$11
<b>CAULIFLOWER STEAK</b> <i>GF, V</i> Parsley and garlic butter	\$12
<b>POTATO PURÉE</b> <i>GF</i>	\$11
<b>BRUSSELS SPROUTS</b> <i>GF, V</i>	\$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