

# LULU'S DINNER MENU

RICHMOND RESTAURANT WEEK SPRING 2018

April 23-28

3 courses for \$29.17

Proceeds benefit FeedMore

## STARTERS

Baby Greens Salad <sup>[g, v]</sup> ... fiddleheads | chevre | pecans | charred ramp vinaigrette

Crispy Brussels Sprouts <sup>[g, v]</sup> ... beet chips | swiss chard | saffron aioli

Blue Crab Bisque\* ... buttermilk biscuit | pimento cheese

Steamed PEI Mussels ... taglierini | arugula | white garlic sauce

## ENTREES

Crab-Stuffed Rainbow Trout\* <sup>[g]</sup>

sauce béarnaise | wild rice pilaf | french beans

Seafood Risotto\* <sup>[g]</sup>

lobster, shrimp & scallop | saffron butter | baby spinach

Pan-Roasted Cornish Game Hen\*

herb jus | cheesy mac | brussels sprouts

Bacon-Wrapped Pork Tenderloin\* <sup>[g]</sup>

hickory orange BBQ | maize | crispy chard

Pan-Seared Filet of Beef\* <sup>[g]</sup>

suco de uva | shallots | red potato mash | asparagus

## DESSERTS

Caramel Apple Bread Pudding <sup>[v]</sup>

Red Velvet Waffle with Frosting <sup>[v]</sup>

Flourless Chocolate Raspberry Torte <sup>[g, v]</sup>



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

Please inform your server of food allergies. Deep-fried items are prepared in a dedicated gluten-free fryer.

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