



'tis the season

CHRISTMAS EVE & NEW YEAR'S EVE TAKE OUT

CELEBRATION FEAST ONE

FRESH BAKED BAGUETTES
OYSTERS ON HALF SHELL
HOUSE FOIE GRAS TORCHON
COWBOY RIB EYE
TRUFFLE POTATO GRATIN
KALE & EXOTIC MUSHROOMS
TRUFFLED RED WINE SAUCE
APPLE TARTE TATIN

CELEBRATION FEAST TWO

FRESH BAKED BAGUETTES
JUMBO SHRIMP COCKTAIL
OYSTERS ON HALF SHELL
SMOKED SALMON PLATE
CHEF'S MUSSELS
GRILLED LOBSTER PASTA
GARLIC KALE
APPLE TARTE TATIN

for two \$350 for four \$700

PLEASE ORDER 48HRS IN ADVANCE

PLATTERS

CHEESE & CHARCUTERIE

PROSCIUTTO SAN DANIELE,
CHICKEN LIVER-ARMAGNAC MOUSSE,
SAUCISSON
TOMME DE SAVOIE, TRUFFLE TREMOR,
26 MONTH AGED GOUDA,
HOUSE PICKLES & APPLE-TRUFFLE PRESERVE

\$55 FOR TWO | \$110 FOR FOUR

RAW BAR

6 BEAU SOLEIL OYSTERS, 6 PEEKO OYSTERS,
6 MONTAUK PEARL OYSTERS, 8 TOP NECK
CLAMS, TUNA TARTARE, 6 JUMBO SHRIMP,
1LB LOBSTER
\$195

CANAPES *by the dozen*

TUNA TARTARE *endive*
ROASTED BEET & GOAT CHEESE *arugula, pistachio*
CHERRY TOMATO & FRESH MOZZARELLA *fig balsamic*
LULU CAULIFLOWER SKEWER *roasted grapes, yogurt*
MINI GRILLED CHEESE TOMATO CONFIT *basil*
HOUSE SMOKED SALMON POTATO BLINI *crème fraîche*
OCTOPUS SKEWER *fingerlings, smoked paprika aioli*
MINI CRAB CAKES *house tartar sauce*
SEARED TUNA *olive tapenade*
MARINATED GRILLED SHRIMP COCKTAIL *horseradish sauce*
SAUTÉED ESCARGOT *garlic, parsley, crostini*
FOIE GRAS MOUSSE *sauterne jelly*

\$42 per dozen

Marshallberg Farm

ROYAL OSETRA CAVIAR (30G)

potato crêpes, egg yolk, egg white, chive, shallots, crème fraîche

\$175

A LA CARTE

CRUDITÉS	\$36	SKIRT STEAK	\$104
LOBSTER COBB SALAD	\$88	LOBSTER PASTA	\$94
CHEF'S MUSSELS	\$36	40 OZ RIBEYE	\$155
1.5 LB LOBSTER	\$71	WHOLE ROASTED MISO FLUKE	\$125
DUCK WELLINGTON	\$165	WHOLE RACK OF LAMB	\$125
		DRY AGED DUCK	\$135

*SPEND \$400 & RECEIVE
A \$50 GIFT CARD TO LULU!

CALL 631.725.0900

EMAIL INFO@LULUSAGHARBOR.COM