



## *Welcome to LULAV!*

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 based on products available today.

*Your evening presented by:*

*J. Matt Lile, Proprietere  
Chef Matthew Cooper, CEC, Executive Chef*

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

# *LULAV Artworks*

## *Grab a Glass of Wine and Explore*

**THE MATHIS BUILDING HISTORY:** The home of LULAV was built in 1929 by renowned architect, William B. Moore, being completed literally on the eve of the stock market crash and great depression. The style is Spanish Mission and is one of only two structures in Little Rock of this style. The building was such a landmark at the time that it is one of only two buildings in the city commemorated by the plans on display at The Old State House. The building is listed in the National Register of Historic Places. The building was “modernized” in the 1970’s. The most prevalent use of the building was as The Draughon School of Business through the 40’s and 50’s. The building was acquired by a Trust in 2004 and renovation began at the direction of LULAV Proprietor J. Matt Lile. The “modernization” was removed and the building brought back to near original condition. This is very evident as you gaze upon the “yesteryear” accoutrements located in every nook and cranny of the building. In addition to LULAV, the building now houses an art lounge, a gourmet sandwich shop, a lawyer, computer company, dental services company, and a salon. Feel free to grab a cocktail and explore the building

**LULAV ART FOR SALE:** LULAV is home to MANY original works of art of all sorts that include impression, still life, and abstract. The works range from recently created to fine antiques and most are created by local artist. LULAV art is provided by **The Art Loft**. Every piece of art is for sale, either as an original or as a Giclee (high quality reproduction on canvass).

**THE ART LOFT: Artistry in Motion.** 1525 Merrill Drive, West little Rock, A working art gallery. Watch the artist create your masterpiece. Over 250 pieces of original art and giclees for sale or commission your own.

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## WINES BY THE GLASS

Presented by Jeff Yant, *Vino Maitre'*

Merryvale	Chardonnay	Apple, pear	California	10
Sonoma Cutrer	Chardonnay	Pear, peach, apple	California	12
Tisdale	Chardonnay	Light fresh pineapple	California	7
Mayne Pagarde	Pinot Blanc	Crispy light melons, butter	Bordeaux	8
Paso a Paso	Verdejo	Citrus, crisp mineral	Spain	8
Maso Canali	Pinot Grigio	Peach, lemon, minerals	Italy	10
Anne Amie	Pinot Gris	Peaches, citrus, minerals	Oregon	9
New Harbor	Sauv Blanc	Grapefruit, citrus, guava	New Zealand	8
Hogue	Riesling	Apricot, tangerine	Washington	8
Angeline	Pinot Noir	Delicate, raspberry, vanilla	California	9
Le Grande	Pinot Noir	Cherries, red fruit, floral	France	8
Laetitia	Pinot Noir	Mulberry, spiced plum	California	9
Leese Fitch	Merlot	Vanilla, boisenberry hazelnut	California	8
Clos Du Bois	Cabernet	Blackberry, Spice	California	8
Charles Krug	Cabernet	Blackberry, cassis	California	12
Montevina	Zinfandel	Dried cherry, raisin	California	8
Tisdale	Shiraz	Smoke, leather	California	7
Sixth Sense	Syrah	Blackberry, tobacco	California	9
Spellbound	Petite Syrah	Dark berry, vanilla spice	California	9
UNO	Malbec	Plum, blackberry, cherry	Argentina	9
Tapena	Garnacha	Cherry Spice	Spain	8
Chocovine	Red Meritage	Dutch Chocolate	Europa	8
Dessert Wines	Various	Vino Maitre Selection	Portuguese	6
Spanish Quarter	Tempranillo	Cherries, plums	Spain	8

Wines by the Glass are 6 oz. pours      Wine Flights Available – Ask

### 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

*"A Wine pairing with every course"*

**3 oz Pour    \$6 per course**

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!



## *The Lulav Tuscan Picnic*

### *An Appetizer or a Feast*

*An rustic combination of Antipasti (Seasonal fruits, vegetables, balsamic & olive oil) featuring your choice of Cheeses and Charcuterie.*

#### *Choose your Cheese*

Asiago	Italy	Cow	Firm	Lemon, Nutty
Fontina	Italy	Cow	Creamy	Alpine Meadow Floral
Gorgonzola	Italy	Cow	Moist	Strong Spice
Jarlsberg	Italy	Cow	Creamy	Sweet, Nutty
Manchego	Spain	Ewe	Firm	Hazelnut
Pecorino	Italy	Ewe	Mild	Lemony, Salty
Brie	Italy	Cow	Moist	Creamy, Light Salt
Moody Blue	Wisconsin	Cow	Soft	Smoky, Earth

#### *Choose your Charcuterie*

Salami	Genoa, Italy	Sausage	Red Wine, Salt
Coppa	Southern Italy	Very Lean Ham	Moist, Delicate
Bressaola	Valtellina, Italy	Salt Cured Ham	Sweet, Salty
Chorizo Secco	Spain	Wild Boar Sausage	Earthy, Spicy
Serrano Jamon'	Spain	Cured Leg Ham	Sweet, Firm
Proscuitto	Parma, Italy	Dry cured Shoulder Ham	Fruit Sweet, Salt

*Pick 2 - \$16    Pick 4 - \$24    Pick 6 - \$34    Additional Selections \$6*

*Fresh Lulav Daily Handmade Artisan Bread*

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## APPETIZERS

**Foie Gras Parisienne**     \$12

French Foie Gras delicately pan seared atop toast points finished with Lingonberry jam

**Oregon Lion's Mane Mushrooms**     \$14

Fresh Lion's Mane mushrooms from the Oregon Countryside classically sautéed in farm creamery butter and spices served with herbed goat cheese and soft crostinis

**Crab Robiolo in Saffron Cream**     \$14

LULAV hand made Ravioli stuffed with Blue Point crab complemented with lemon saffron cream

**Black Forest Fondue**     \$12 (serves 2)     \$20 (serves 4)     \$30 (serves 6)

Switzerland's best cheese melted with herbs and spices and served with German smoked sausage and rosemary garlic focaccia cubes for dipping

**Lulav Signature Crab Cake**     \$13

Fresh lump blue point crab with our secret blend of herbs and spices served on a bed of arugula greens adorned with roma smoked tomato jam

**Mussels Arrabbiata**     \$14

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

**Clams En Brodo**     \$13

A dozen steamed little neck clams finished with a California chardonnay reduction, fresh parsley and red chili flakes, served with soft crostinis

**Chilean Flamed Steak (8 oz for 2 or more)**     \$19

Chef's Tender cut steak flame grilled and hand sliced, served on a bed of arugula greens with tomato horseradish lemon vinaigrette

**Tuscan Shrimp Bruschetta (for 3 or more)**     \$24

Fresh Chilean Prawns sautéed with white wine, capers, kalamata olives, herbs and spices, served on toasted focaccia bread

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## SALADE

**Orchard Peach** \$10

Fresh California white peaches and pancetta, arugula greens, Jarlsberg Swiss cheese tossed with a spicy maple peach vinaigrette

**Tre Colore** \$9

A fall trio of salad colors, crisp fall greens, arugula, and treviso, cashew nuts and lingon berries tossed with gorgonzola cheese vinaigrette

**The Wedge Cesar (Served Cold or Flame Grilled)** \$9

Full crispy romaine stalks with traditional Cesar dressing and soft garlic crostini

**Pluot Greens** \$11

Fresh pluots (plum – apricot), crisp fall greens, rainbow chard, ricotta salata cheese and candied pecans tossed with plum vinaigrette

**Napa Cabernet Grape** \$11

Crisp and cool fall greens with cabernet grapes, smoked bacon, farmed goat cheese, crumbled pistachio nuts and capers tossed with truffle grape vinaigrette

**Lulav House Salad** \$8

Crisp fall greens, sliced almonds, ricotta salata cheese and cured lemon, finished with lemoncello liqueur vinaigrette

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## PASTA

**Pasta Sicilia** \$22

Rustic oven roasted chicken with traditional penne pasta, roma tomatoes, fresh mozzarella and garlic in a creamy marinara sauce

**Grilled and Blackened Sea Pearls** \$35

Char grilled lobster & blackened sea scallops, green onion, and tomato in a Spanish herb cream sauce atop capanelle lilly flower noodles

**Carbonara Bucatini** \$30

A classic rendition of carbonara, crispy proscuitto (Italian shoulder ham), morel mushrooms, garlic, shallots and pecorino cheese tossed with bucatini noodles, finished with a generous helping of parmigiano reggiano served table side

**Pumpkin Gorgonzola Risotto** \$18

Harvest pumpkin with garlic, shallots, herbs and spices create this magnificent risotto

**Butternut Squash Tagliatelle** \$19

Butternut squash with pumpkin seed, sage, parmigiana reggiano, tossed with Tagliatelle noodles finished with Pedro Jimenez sherry reduction

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## PESCE

### **Spanish Snapper** \$29

Blackened Spanish Snapper pan seared with fresh virgin olive oil, asiago cheese and crab grits, Chef's seasonal vegetables

### **Chilean Seabass** \$36

Wild Chilean sea bass, romanesco cauliflower puree, sautéed pine nut spinach and caponata accompanied by hand made gnocchi

### **Pan Sauteed Sea Scallops** \$32

Seared diver sea scallops, parsnip puree, oven dried tomato, and salsa pignoli, drizzled with balsamic pomegranate reduction

### **Cedar Plank Salmon** \$28

Wild salmon roasted on a fresh northwestern hill country cedar plank, fresh hand made potato gnocchi accompanied by roma smoked tomato jam

### **Bouillabaisse** \$30

A stock pot of lobster tail meat, clams, mussels, and blue point lump crab in a tomato and saffron broth served with focaccia

### **Togarashi Tuna** \$34

Yellow fin tuna pan seared "pink" with green bamboo infused rice, yuzu reduction and crystalized ginger

### **Fresh Catch** Market

Fresh from the docks, specially selected by Chef Cooper daily. Served with Cabernet rice and chef's seasonal vegetables

## POLLO

### **Coq au Vin** \$26

A classic French preparation of fresh range chicken, braised with red wine and vegetables served au jus with Cabernet rice, creamy borlatti beans, pancetta, rainbow chard and pearl onions

### **Montreal Duck Breast** \$28

A tender breast of Canadian farm raised, grain fed duckling pan seared crispy, toasted herbed cous cous with pomegranate demi glace

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## VIANDE

### **Chanterelle Pork \$26**

Center cut pork loin medallions encrusted with fennel pollen then grilled open flame with corn and chanterelle mushroom risotto, California date compote

### **Lulav 's Signature Steaks**

**Filet Mignon 8oz \$34**

**New York Strip 12oz \$36**

### **Double Down Porterhouse 22 – 24oz \$45**

The king of steaks! The Big Daddy to the T-Bone! Enjoy the unique flavors of the strip and the filet all in one steak. Served with a garlic polenta cake and rainbow chard with Napa Valley cabernet demi glace

### **Veal Chop 18-22oz \$38**

New Zealand grain fed veal, creamed brussel sprouts, scarlet runner beans, with chanterelle mushroom demi glace

### **Châteaubriand for Two 14oz – 16oz \$95**

First prepared 227 years ago by Vicomte de Châteaubriand's private chef, Mosareil, the cut known as "Chateaubriand" is the world's best cut of meat. It is center cut from the Tenderloin and only one exists per animal. The LULAV Chateaubriand is pan cooked in the oven to a crispy outside and pink juicy inside. Traditional made to order béarnaise sauce is served on the side. Chef's seasonal potatoes and vegetables to accompany. Bon Appetit'!

### **New Zealand Lamb Shank \$32**

A double shank of New Zealand lamb braised with onions, garlic, herbs and red wine served with fava beans, spaghetti squash and gremolata

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## EXCEPTIONAL SIDE DISHES

\$9.95

*Served Family style for the table*

### **Asiago Crab Grits**

Creamy asiago cheese grits with sautéed blue point crab meat

### **LULAV Roasted Kennebec Potatoes**

Idaho Kennebec potatoes roasted with garlic and rosemary

### **Chef's Seasonal Vegetables**

The best the earth has to offer, grilled, roasted, and sautéed with garlic, shallots, and other herbs and spices

### **Creamy Brussel Sprouts**

Fresh brussel sprouts pan sautéed with cream, smoked bacon, and rainbow chard

### **Herbed Spaetzle**

Traditional German pasta, in a Gruyere cheese sauce sprinkled with herbs served with artisan crostini

### **Truffled Gnocchi**

LULAV handmade golden potato gnocchi pasta in a tomato basil fonduta cream sauce, drizzled with fresh Italian truffle oil

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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 *Lulav* WEEKLY EVENTS

**BYWS: Bring Your Wine Sunday.** \*\*\$10 Corkage Fee\*\* Sunday evening is for wine sharing at LULAV. Bring 1 bottle per person. LULAV wine staff will register all bottles and then pour tasting pours for all who brought a bottle. This is an opportunity to taste MANY wines brought by LULAV wine collector connoisseurs. 5PM until wine bottles are empty. **RSVP REQUIRED**

**MARTINI MONDAY: \*\*6 Martinis for \$6\*\*** LULAV offers over 100 vodkas, gins and other alcohols that mix the perfect Martini. A LULAV mixologist will prepare 6 different 1.5 oz martinis for your tasting pleasure. Seat between 5:30 and 6:30.

**WINO WEDNESDAY: \*\*8 wines for \$8\*\*** LULAV Vino Maitre' Jeff Yant personally selects and pours 2 oz of 8 different wines. Compare, learn, and find hidden gems. Seat between 5:30 and 6:30.

**LIVE MUSIC LADIES NIGHT THURSDAY: \*\*\$3 Fresh Fruit Infused Martinis\*\*** LULAV specialty vodkas are infused weekly with mixologist selected fruits. SIMPLY AWESOME martinis while you listen to specially selected live musicians (subject to availability).



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# *Lulav* FOR YOUR PRIVATE PARTY

## PRIVATE PARTIES OF 6 - 400

### **LULAV Lounge**

Enjoy the comforts and first class service of the LULAV lounge for a cocktail, party up to 75 people, or seated dinner up to 30; custom food and cocktail menus available

### **The LULAV Executive**

Enjoy a 1,600 sq. ft. private room on the second floor complete with several comfortable conversation areas, sofa's chairs, banquettes, private Polk audio stereo system (bring your own IPOD), private bar, and private dining. Meetings, receptions, sporting events, of 6 – 50.

### **LULAV Ultralounge**

Enjoy a 2,800 sq. ft. private room on the second floor complete with several comfortable conversation areas, sofa's chairs, banquettes, private Polk audio stereo system (bring your own IPOD), flat screen TV's private bar, and up to four private dining areas. Meetings, receptions, dance parties, sporting events, of 50-300.