LOLA'S GARDEN

RESTAURANT WEEK



\$30 Lunch

FIRST COURSE

(CHOOSE ONE)

General Tso Fried Brussel Sprouts | toasted cashews, yuzu aioli, furikake, scallion

Lola's French Onion Soup | sherry, caramelized onions, toasted baguette, leek fonduta, parmesan crisp

Wood Fire Grilled Romaine Heart | parmesan crisp, pecorino, caesar dressing

SECOND COURSE

(CHOOSE ONE)

Grass Fed Burger | two smash patties, special sauce, american cheese, lettuce, tomato, red onion, pickle, served with fries

Gnocchi | guanciale, maitake, sage, ricotta, roasted butternut squash sauce

Buttermilk Fried Chicken Sandwich | smoked bacon, pimento cheese, spicy mayo, lettuce, tomato, red onion, pickle, served with fries

THIRD COURSE DESSERT

(CHOOSE ONE)

Pumpkin Mousse | whipped cream, graham cracker crumble, bourbon caramel, pecan pieces

Apple Pie Tart | apple filling, bourbon caramel, vanilla wafer crumble, vanilla ice cream

Sea Salt Caramel Ice Cream or Raspberry Sorbet

LOLAS GARDEN

RESTAURANT WEEK
NOVEMBER 5TH- 18TH



\$45 DINNER

FIRST COURSE

(CHOOSE ONE)

General Tso Fried Brussel Sprouts | toasted cashews, yuzu aioli, furikake, scallion

Beet Carpaccio | sliced roasted beets, feta cheese, red + green watercress, blood orange vinaigrette

Baby Carrot Salad | black mission figs, chevre, watercress, pistachio, red wine vinaigrette

SECOND COURSE

(CHOOSE ONE)

Beef Bourguignon | braised short rib, parsnips, carrots, mushroom. potato pureé, red wine gravy

Gnocchi | guanciale, maitake, sage, ricotta, roasted butternut squash sauce

Skuna Bay Salmon | farro, king oyster mushrooms, cranberries, parsnip pureé, maple tarragon glaze

THIRD COURSE DESSERT

(CHOOSE ONE)

Pumpkin Mousse | whipped cream, graham cracker crumble, bourbon caramel, pecan pieces

Apple Pie Tart | apple filling, bourbon caramel, vanilla wafer crumble, vanilla ice cream

Sea Salt Caramel Ice Cream or Raspberry Sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness