

❖ February ❖

TRIBUTE TO THE  AND YOUR HEALTH

“THE DOCTOR OF THE FUTURE WILL NO LONGER TREAT THE HUMAN FRAME WITH DRUGS, BUT RATHER WILL CURE AND PREVENT DISEASE WITH NUTRITION.” ~THOMAS EDISON

LAMB & CARROT TARTINE

Carrot Romesco, Chiles and Pistachio
Sauvignon Blanc, Domaine Bruno Curassier “Swing” 2016, Touraine, FR

RISOTTO MILANESE

Fennel, Arugula and Citrus Supremes
Pinot Gris, Acrobat 2016 Willamette Valley, OR

SALMON & BEETS

Grilled Baby Lettuces and Apple-Miso Vinaigrette
Syrah Blend, Folk Machine “Parts & Labor” 2016 Santa Rosa, CA

ROASTED FETA

Pink Peppercorn Honey and Filo Crisps
Amontillado, Bodegas Yuste “Aurora” NV Jerez, SP

DARK CHOCOLATE PUDDING CAKE

Mint Stracciatella

\$ 55 per person

\$35 Beverage Pairing Available

{tax, gratuity, beer-wine-beverages additional}

- *Chef Anthony Colontonio* -

- *Pastry Chef Vita Shoaff* -

A daily vegetarian or allergen-free menu is available by advance request.

Talula's Daily would be delighted to cater your next event!

✦ March ✦



TUNA & CUCUMBER CRUDO

Charred Avocado and Mints

GREEN GARLIC AGLIO E OLIO

Green Garlic Spaghetti and Breadcrumbs

CHERRY BLOSSOM DUCK

Watercress Purée, Asparagus and Peas

DOE RUN FARMSTEAD CHEESE

Beer Washed, Wheat Toast, Apricot Jam

PISTACHIO BAKLAVA

Carrot Ice Cream

\$ 55 per person

\$35 Beverage Pairing Available

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