

# ✿ March ✿



## TUNA & CUCUMBER CRUDO

Ginger, Turmeric and Mint

## SPAGHETTI AGLIO E OLIO

Garlic Spaghetti, Anchovy and Parsley

## DUCK...WITH ALL THE SIGNS OF SPRING

Watercress Purée, Shiitake, Asparagus and Snap Peas

## DOE RUN FARMSTEAD CHEESE

Almonds, Wheat Toast and Apricot Jam

## PISTACHIO WALNUT BAKLAVA

Honey-Cardamom Ice Cream

*\$ 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!