

✦ September ✦

LIFE IS A COMBINATION OF MAGIC AND PASTA.
- FEDERICO FELLINI

ROASTED EGGPLANT SPREAD

Grilled Ciabatta, Chickpea, Calabrian Chili

Fuchs Grüner Veltliner 2017 Burgenland, AT

CRUMBLED SAUSAGE & CHEESE CANNELLONI

Bruised Tomato Sauce, Herbs, Pecorino

Villa Locatelli Pinot Bianco 2016 Friuli, IT

PAN-SEARED DUCK BREAST

Farro, Mission Fig, Carrot Emulsion, Duck Jus

Evolution Pinot Noir 2017 Willamette Valley, OR

ITALIAN ROBIOLA

Peach and Moscato Gelée

Torbreck "The Bothie" Muscat Blanc, AU

CHOCOLATE HAZELNUT PARFAIT

Rosemary Shortbread

\$ 55 per person

\$35 Beverage Pairing Available

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

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

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

❖ October ❖

“LIFE STARTS ALL OVER AGAIN
WHEN IT GETS CRISP IN THE FALL.”

- F. Scott Fitzgerald, *The Great Gatsby*



PUMPKIN RISOTTO ARANCINI

Aged St. Malachi, Maple Gastrique

CAULIFLOWER SOUP

Brown Butter Apple

BRICK CHICKEN & TRUFFLED POTATO PAVÉ

Charred Cabbage & Horseradish

SAVORY HERB D’AFFINOIS ‘MELT’

Toast, Pears & Salami

WARM CHOCOLATE PUDDING CAKE

Smoked Ice Cream, Cinnamon Caramel

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