

# ❖ January ❖

## APPLE & QUINOA SALAD

Crunchy Celery, Brandy Apple Butter and Hazelnut Vinaigrette  
Chardonnay, Mommessin Macon-Villages 2015 Burgundy, FR

## TORTELLINI EN BRODO

Ricotta, Mortadella, Mirepoix and Healthy Broth  
Rkatsiteli, Dr. Konstantin Frank 2017 Finger Lakes, NY

## STEAK, POTATO & KALE

Pommes Purée, Trumpet Mushroom and Sauce Bordelaise  
Tennat, Domaine du Crampilh 2015 Madiran, FR

## NEIGHBORS TO THE NORTH

Scrumptious Canadian Fromage and Maple Reduction  
Petite Sirah “Port”, Bogel 2015 Clarksburg, CA

## WINTER STICKY TOFFEE PUDDING

Date Cake and Earl Grey Ice Cream

*\$ 55 per person*

\$35 Beverage Pairing Available

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

- *Chef Anthony Colantonio* -

- *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!

# 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

## CARROT TOAST

Carrot Romesco, Chiles and Pistachio

## RISOTTO MILANESE

Fennel, Arugula and Citrus Supremes

## SALMON AND BEETS

Grilled Radicchio and Pickled Apple-Yuzu Vinaigrette

## ROASTED FETA

Black Pepper Honey and Filo Crisps

## DARK CHOCOLATE PUDDING CAKE

Mint Stracciatella

\$ 55 per person

\$35 Beverage Pairing Available

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

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