

✿ April ✿



WILD RAMP AND POTATO SOUP

Comté Fondue, Sour Cream and Onion Crisps
Mont Paral Brut Cava Rose 2016 Barcelona, SP

GRILLED ASPRAGUS SALAD

63 Degree Egg, Truffle Vinaigrette and Lettuces
Fuchs Grüner Veltliner 2017 Burgenland, AT

MEDITERRANEAN SEA BASS

Spring Peas and Fingerling Potatoes with Garlic Cream
Evolution Pinot Noir 2017 Willamette Valley, OR

LAVENDER SCENTED GOAT CHEESE

Fennel Crackers and Rhubarb Syrup
Torbreck "The Bothie" 2017 Barossa Valley, AU

VITA'S CARROT CAKE

Cream Cheese Icing and Candied Walnut Praline

\$ 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!