

✿ May ✿



SMOKED SALMON TOAST

Cucumber, Dill, Fried Capers and Rye
Grenache Blend Rosé, Elicio 2018 Méditerranée, FR

GOAT CHEESE RAVIOLI

Pistachio-Basil-Lavender Pesto
Sauvignon Blanc, Palissade 2017 Landerrouat, FR

ROASTED SPRING CHICKEN

Snow Peas, Rhubarb Chimichurri, Carrot and Ginger Soubise
Tempranillo, Viña Galana 2016 Albacete, SP

CHEDDAR...IT'S NEVER BEEN BETTER

Dark Chocolate Cashew Bark
Petite Sirah "Port", Bogle 2015 Clarksburg, CA

MASCARPONE CHEESECAKE

Strawberries, Balsamic Syrup, Black Pepper Shortbread

\$ 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!