

✿ June ✿



### FRIED ZUCCHINI

Ricotta Salata, Cherry Pepper Relish  
Chenin Blanc, Pascal Biotteau 2018 Loire Valley, FR

### CUCUMBER GAZPACHO

Fresh Herbs and Spicy Jalapeno  
Cava, Parés Balta Brut NV Penedés, SP

### GRILLED SKIRT STEAK

Baba Ganoush, Sweet Onion, Parsley  
Syrah, Truchard 2017 Napa Valley, CA

### THAT'S GOUDA

Bacon Jam & Caramel  
Amantillado, Bodegas Dios Baco NV, Jerez SP

### BERRY SEASON CRISP

Lemon Whip

*\$ 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!