

TALULA'S
GARDEN
WASHINGTON SQ.
PHILADELPHIA
FEBRUARY 2019

BEGINNING

Parisian Winter Leek and Golden Potato Soup, Crispy Potato Nest, Thyme Crème and Wild American Grinnell Caviar 14.
Petite Italian Meatballs, Crusty Roasted Garlic Scented Ricotta Toast, Herbed Tomato Sauce and Fresh Chicory Greens 16.
Tuna Crudo, Raw Yellowfin, Fresh Endive, Ginger-Lime Marinade, Kumquats, Puffed Rice and Cilantro-Fresno Chimichurri* 17.
Smoked Trout 'Caesar' Salad, Baby Romaine, Herb Croutons, Garlicky Lemon-Caesar Dressing and Fresh Herbs 14.
Pear and Goat Cheese Salad, Fresh Lettuces, Herb Crusted Warm Goat Cheese, Slivered Beets, Cranberry Vinaigrette 13.
Cornmeal Fried Oysters, Buttermilk and Cabbage Slaw, Baby Kales, Kohlrabi, Crisp Apples and Pomegranate Dressing 17.

PASTA

'Lobster Ravioli,' Whipped Ricotta Filling, Sweet Maine Lobster Brandy Sauce, Fennel, Celery and Meyer Lemon 26.
Braised Lamb Pappardelle, Wide Oregano Noodles, Savory Leeks and Butternut Squash, Pecorino and Lamb Jus 22.
Pumpkin Risotto, Roasted Red Flame Grapes, Crushed Pine Nuts, Salty Parmesan and Sweet Saba Vinegar Syrup 22.
Goat Cheese Gnocchi, Exotic Mushroom Sauce, Port Soaked Pink Lady Apples and Crispy Fried Brussels Sprout Leaves 22.

MAIN

Bourbon Glazed Roasted Chicken, Fried Sweet Potatoes and Persimmons, Cinnamon Ancho Vinaigrette and Winter Purée 32.
'Pork & Apples,' Maple-Mustard Glazed Pork Belly, Miso Apple, Smoky Bacon, Cabbage, Fresh Honeycrisp and Pecan Salad 30.
Beef Short Rib and Whipped Gold Potatoes, Green Peppercorn Sauce, Glazed Winter Carrots and Salsify, Crisp Parsnip Chips 36.
Pan-Fried Mediterranean Sea Bass, Sardinian Couscous and Clams, Spiced Fennel-Tomato Sauce and Garlic Chile Breadcrumbs 34.
Pan Roasted Scottish Salmon, Crispy Soy-Balsamic Brussels Sprouts, Spiced Orchard Apple Mostardo and Red Mustard Greens 32.
Seared Scallops & Roasted Cauliflower, Almond Crumble, Green Olive-Golden Raisin Vinaigrette and Cauliflower Emulsion 34.
Roasted Rohan Duck Breast, Buckwheat Crepes of Duck Confit and Brie, Fresh Cherry Sauce and Miniature White Turnips 34.

LITTLE VEGETABLE DISHES 8. each

Sweet Potato Whip, Roasted Garlic-Molasses Butter and Rosemary
Thai Spiced Delicata Squash, Candied Peanuts, Lemongrass & Ginger Syrup
Crispy Soy-Balsamic Brussels Sprouts and Orchard Apple Mostardo
Mediterranean Cucumbers, Pickled Red Onions, Feta, Basil and Dill
Beets & Ricotta, Pink Peppercorn Vinaigrette, Walnuts and Candied Orange

Our Delicious House Filtered Water - Sparkling or Still, Scented with Mint 4. Per Bottle (750ml.)

Our Chef is always delighted to prepare a Seasonally Inspired Tasting Menu for your table. Inquire with Our Service Staff.



EXECUTIVE CHEF CHARLES PARKER

Our sincere thanks to all the great gardeners, producers, cheese-makers, and farmers that provide for us.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 02/01/19