

**TALULA'S**  
**GARDEN**  
WASHINGTON SQ.  
PHILADELPHIA  
DECEMBER 2018

**BEGINNING**

Autumn Cauliflower Pear Soup, Crushed Hazelnuts, Diced Brown Butter Pears, Local Cauliflower, Ginger and Herbs 13.  
Mushroom Toast, Glazed Kennett Square Mushrooms, Rosemary Ciabatta, Crème Fraîche, Petite Greens and Thyme Vinaigrette 16.  
Gravlax & Beets... Vodka-Dill Cured Salmon, 'Everything Crisps,' Horseradish Crème, Pickled Beets, Shallots and Cress 15.  
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 23.  
Pumpkin Risotto, Roasted Red Flame Grapes, Crushed Pine Nuts, Salty Parmesan and Sweet Saba Vinegar Syrup 22.

**MAIN**

Bourbon Glazed Roasted Chicken, Fried Sweet Potatoes and Persimmons, Cinnamon Ancho Vinaigrette and Fall Purée 32.  
'Pork & Apples,' Maple-Mustard Glazed Pork Belly, Miso Apple, Smoky Bacon, Cabbage, Fresh Honeycrisp and Pecan Salad 30.  
Beef & Broccoli, Sliced Butcher's Filet, Charred Broccoli, Miso Pickled Red Onion, Szechuan Soubise and Gingered Beef Jus 35.  
Succulent Shrimp Stew, Calamari & Pork Sausage, Tomato Conserva, Wilted Spinach, Fresh Shelling Beans and Garlic Toast 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. 11/30/18