

TALULA'S
GARDEN
WASHINGTON SQ.
PHILADELPHIA
APRIL 2019

BEGINNING

Parmesan and Asparagus Soup, Whipped Ricotta Stuffed Fennel Gougère Puffs, Crispy Leeks and Lemon Zest 13.
Petite Italian Meatballs, Crusty Roasted Garlic Scented Ricotta Toast, Herbed Tomato Sauce and Fresh Chicory Greens 16.
Tuna Crudo, Raw Yellowfin Tuna, Candy Onion Coulis, Snow Peas, Spring Radish, Crunchy Puffed Rice and Whipped Avocado* 18
Smoked Trout 'Caesar' Salad, Baby Romaine, Herb Croutons, Garlicky Lemon-Caesar Dressing and Fresh Herbs 14.
Strawberry Goat Cheese Salad, Fresh Lettuces, Warm Herb Crusted Goat Cheese, Slivered Beets and Rhubarb Vinaigrette 13.

PASTA

Ricotta-Goat Cheese Ravioli, Preserved Lemon Sauce, Fresh Green Asparagus, Chives and Chili Spiced Breadcrumb 23.
Braised Lamb Pappardelle, Wide Oregano Noodles, Savory Leeks and Butternut Squash, Pecorino and Lamb Jus 22.
Sweet English Pea and Arugula Risotto, Parmesan Herb Pesto, Spring Onion Petals and Bright Pecorino Sheep Cheese 22.
Goat Cheese Gnocchi, Exotic Mushroom Sauce, Port Soaked Pink Lady Apples and Crispy Fried Brussels Sprout Leaves 22.

MAIN

Spatchcock Chicken, Black Pepper-Mustard Glaze, Crispy New Potato, Charred Asparagus, Salsa Verde and Watercress 32.
'Pork & Apples', Maple-Mustard Glazed Pork Belly, Miso Apple, Smoky Bacon, Cabbage, Fresh Honeycrisp and Pecan Salad 30.
Tender Beef Short Rib and Whipped Gold Potatoes, Green Peppercorn Sauce, Glazed Carrots and Salsify, Fresh Radish Salad 36.
Pan-Fried Mediterranean Sea Bass, Sardinian Couscous and Clams, Spiced Fennel-Tomato Sauce and Garlic Chile Breadcrumbs 34.
Pan Roasted Scottish Salmon, Crispy Curried Potato Croquettes, Green Garlic Sauce, Asparagus and Roasted Radishes 32.
Seared New England Scallops, Sweet Peas, Leeks and Favas, Lemon Coriander Sauce, Toasted Brioche, Aleppo Pepper Vinaigrette 34.
Roasted Duck Breast, Buckwheat Crepes of Duck Confit and Brie, Fresh Cherry Sauce and Miniature White Turnips 34.

LITTLE VEGETABLE DISHES 8. each

Crispy Kennebec Potato Frites, Dill and Spring Onion Yogurt Dip
Sautéed Sugar Snap Peas, Lemon-Tahini, Mint and Sesame Salt
"Chicken Fried" Kennett Square Mushrooms and Our Magic Miso Sauce
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. 04/11/19