

TALULA'S
GARDEN
WASHINGTON SQ.
PHILADELPHIA
MARCH 2020

BEGINNING

Curry and Ginger Scented Early Spring Carrot Soup, Sunflower Seed Shortbread and Airy Whipped Dill Yogurt 13.
Petite Italian Meatballs, Crusty Roasted Garlic Scented Ricotta Toast, Herbed Tomato Sauce and Fresh Chicory Greens 16.
Polynesian Tuna Poke, Raw Yellowfin Tuna, Coconut Lime Sauce, Fresh Seaweed, Cilantro, Kimchee Cabbage and Rice Crispies* 18.
'Cauliflower Caesar,' Gem Romaine, Green Kale, Sun-Dried Tomato Croutons, Our Pepper-Parmesan-Anchovy Caesar Dressing 15.
The Garden Salad, Fresh and Poached Pears, Warm Pecan Crusted Goat Cheese, Slivered Beets and Balsamic Herb Dressing 15.
Talula's Three Cheese White "Pizza", Handmade Flatbread, Italian Arugula, Green Garlic and Fresno Chile Oil 17.

PASTA

Handmade Ricotta-Sweet Pea Ravioli, Spring Onion & Charred Jalapeno Mint Butter, Pecorino, Black Pepper Crumb 23.
Braised Lamb Pappardelle, Wide Noodles, Herbed Lamb Shoulder, Garlic Sofrito, Wilted Spinach, Pecorino and Basil 22.
Exotic Kennett Square Mushroom Risotto, Crispy Shallot Rings, Parmesan and Sweet Roasted Garlic Oil 22.
Shrimp Tagliatelle, Sweet Gulf Shrimp, House-made Saffron Pasta, Fava Beans, Fennel and Sherry Scented Herb Sauce, 23.

MAIN

Chicken & Dumplings, Pan-Fried Spatchcock Chicken, Potato Dumplings, Velvety Black Pepper Gravy, Brown Butter Root Vegetables 33.
Tender Suckling Pig, Crispy Skin, Brown Butter Chestnut Puree, Winter Truffle, Braised Greens and Persimmon Mostarda 33.
Slow Cooked Bone in Beef Short Rib, Red Wine Glaze, Smashed Horseradish New Potatoes and Griddled Baby Carrots 38.
Pan-Fried Mediterranean Sea Bass, Sardinian Couscous and Clams, Spiced Fennel-Tomato Sauce and Garlic Chile Breadcrumbs 34.
Pan Roasted Scottish Salmon, Crispy Spiced Spaetzle, Cabbage in Sage Vinaigrette, Chardonnay-Whole Grain Mustard Sauce 32.
Seared New England Scallops, Coconut Lime Curry Sauce, Pan-Roasted Cauliflower, Charred Leek, Kohlrabi, Lentils and Cilantro 34.
Roasted Crescent Farm Duck Breast, Stir Fry of Cabbages and Broccoli, Asian Pears, Kimchee Essence, Sesame Salt and Ginger Jus 34.

LITTLE VEGETABLE DISHES 8. each

Crispy Kennebec Potato Frites, Dill and Onion Yogurt Dip
Charred Broccoli, Sesame Togarashi, Scallions and Ginger-Soy Vinaigrette
Fried Brussels & Honeycrisp Apple, Smokey Bacon, Sweet and Spicy Chili Glaze
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. 03/10/20