

TALULA'S
GARDEN
WASHINGTON SQ.
PHILADELPHIA

APRIL 2011

Brioche & Spring Butter

BEGINNING

- Velouté of Sweet Peas, Long Island Squid, and Our Buttermilk Crème Fraîche 9.
Oxtail Consommé with Bone Marrow Dumplings and Spring Vegetables 9.
Rabbit Lasagnetta with Pecorino, Green Olives, and Tender Fava Beans 14.
Spring Salad of Herbs, Flowers, and Lettuces. Almond Milk Dressing and Croutons 10.
Flourless Ricotta Gnudi, Torpedo Shallot Jus, Chive Blossoms, Mint Pistou, and Sunflower Seeds 14.
Mushroom Pâté en Croûte, Chicken Wing, Sunny Quail Egg, and Condiments 14.

MAIN

- Caramelized Maine Sea Scallops, Spring Puree, Pine Nut Milk, Lemon, Lovage, and Watercress 24.
Marinated Halibut, Beef Stuffed Artichoke Barigoule, Sea Beans, and Saffron 26.
Glazed Lobster Tail, Slow Cooked Pork Belly, Asparagus, and Grapefruit Confit 30.
Golden Potato Gnocchi, Exotic Mushrooms, Meadowset Farm Fresh Egg, Raisin Puree, and Mushroom Jus 24.
Hand-Raised Chicken Crusted in Hazelnut, Thigh Roulade, Bulgur Risotto, Spring Onion, and Natural Jus 28.
Grass Fed Pennsylvania Beef and Braised Rib, Banyuls and Brown Butter, Turnip, and Potato Terrine 30.
Muscovy Duck Breast and Foie Gras, Confit Leg Parcel, Beet Greens, and Smoked Beets 28.

SUPPLEMENTS

- Little New Potatoes with Bottarga, Our Crème Fraîche, and Chive Blossoms 6.
Marinated Fava Beans, Idiazabal Cheese, and Grissini 6.
Fresh and Roasted Radishes and Butter 6.
Baby Beets and Herbs from the Garden 6.

Our Bottled Water – Sparkling or Still Scented with Orange Mint from the Garden 4. Per Bottle

EXECUTIVE CHEF MIKE SANTORO

Our thanks to great producers, gardeners, and farmers:

Four Story Hill Farm, Groundswell, Birchrun Hills, Cherry Glen, Fresh Origins, Polyface, Swarbustin, and Eberle Beef

May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness especially if you have certain medical conditions.