



TALULLA

4.9.2024

CRUNCH SALAD

PEAS & TENDRILS, RADISH, FERMENTED KUMQUAT, WHEY SORBET

OR

GREEN GARLIC SOUP

FARRO, ROOT VEGETABLES, CHARRED ONION BROTH, FENNEL OIL

OR

SCALLOP CRUDO

SEABEANS, DULSE, PONZU, SESAME

—

RICOTTA GNOCCHI

FAVA BEANS, TURNIP GREENS, SOUBISE, BROWN BUTTER CRUMB

OR

PEA RISOTTO

PECORINO, PICKLED ONION

—

CHICKPEA CREPE CAKE

WILD GARLIC TAHINI, BEET TZATZIKI, ASPARAGUS

OR

SEABASS

GREEN GARLIC BROTH, RAZOR CLAMS, WAKAME, SEAWEED OIL

OR

PORK SHOULDER

MUSTARD GREENS, SMOKED CARROTS, CHERRY BLOSSOM JUS

—

COCONUT SORBET

CRISPY PINEAPPLE

OR

FROZEN YOGURT

STRAWBERRIES, VINCOTTO, SUNFLOWER SEED BRITTLE

OR

CARROT CAKE

CREAM CHEESE ICE CREAM, BROWN BUTTER, MISO

DINNER WINES

DRAPPIER, ROSÉ CHAMPAGNE

PATRICK BAUDOIN, "LE CORNILLARD", ANJOU BLANC

TOWNS WINE CO., "INKWELL", PINOT NOIR

*Some items may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy or dietary restriction. Thank you.

OWNED AND OPERATED BY HUSBAND & WIFE TEAM, CONOR DENNEHY AND DANIELLE AYER