

TULLULAH'S

— RESTAURANT & BAR —

-CLASSICS -

TRUFFLE ARANCINI MANCHEGO - WHITE TRUFFLE CREAM SAUCE	14 V
MAC-N-CHEESE SMOKED GOUDA CHEESE SAUCE - ADD PORK BELLY +4	17 V
CHORIZO SRIRACHA AIOLI - BROWN SUGAR GLAZED APPLES - SCALLIONS	17 G
CRISPY BURRATA TOMATO JAM - WHITE BALSAMIC REDUCTION - TRUFFLE OIL - TOAST POINTS	19 V
FRIED CALAMARI SPICY MARINARA SAUCE - LEMON CALAMARI ROYALE - FRIED CHERRY PEPPERS - LEMON JAM +6	22
CURRY MUSSELS ROASTED SHALLOTS - VADOUVAN CURRY CREAM - HAND CUT FRIES	22 G
CHARCUTERIE CHEF'S SELECTION OF ONE MEAT & TWO CHEESES - SEASONAL ACCOUTREMENTS - GARLIC FOCACCIA	32

- SMALL PLATES -

PROSCIUTTO TARTINE MARINATED ARTICHOKE - CALABRIAN PECORINO - DATE JAM	16
CRISPY LAMB NAAN BREAD RUBBED WITH ZA'ATAR AND GARLIC - YOGURT - MINT - PICKLED WINTER VEG	16
BLOOMIN' ONION MEYER LEMON AIOLI	14 V
TUNA CRUDO PISTACHIO CONDIMENT - MOCALI EVOO - SHALLOT	22 N
SNAP PEA SALAD TOASTED FARRO - STRACCIATELLA - RADISH - LEMON	16 V

- PASTA - ALL PASTAS MADE IN HOUSE -

LUMACHE CHARRED SCALLION CREAM - HAM - PEAS - ONIONS	22
FETTUCINI SCARPARELLO - HOT AND SWEET SAUSAGE - CHERRY PEPPERS - TOMATO PASSATA	24
GNOCCHI SARDO ARTICHOKE - WHIPPED GOAT CHEESE - BREADCRUMBS	21 V
SPAGHETTI LUMP CRAB - GARLIC - PARSLEY - WHITE WINE	28

- LARGE PLATES -

SEARED SCALLOPS GREEN THAI CURRY - BABY BOK CHOY - CRISPY GINGER - SHAVED MUSHROOMS	42 *G
CRESCENT FARMS DUCK BREAST CARAWAY HONEY - MARCHAND DE VIN - CARROTS - SUNFLOWER SEEDS AND SPROUTS	45 *G
MARINATED SKIRT STEAK SUNCHOKE CHIPS - SALSA MACHA - SMASHED PEAS	48 *G
CRISPY CHICKEN THIGHS HERB AND SNAP PEA SALAD - PEA TENDRILS - SORREL CREAM	36 *G
BONE-IN RIBEYE ADD COMPOUND BUTTER 6 - ADD CHIMICHURRI 6	M/P *



CHEFS TASTING MENU | SIX COURSES - \$110 PER PERSON - WITH BEVERAGE PAIRING \$150 PER PERSON

SIDES | HAND CUT FRIES - 8 TRUFFLE MANCHEGO FRIES - 12 HOUSE SALAD - 12 SEASONAL VEGETABLE - 12

V VEGETARIAN G GLUTEN FREE N CONTAINS NUTS

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.