



TALLULAH

RESTAURANT WEEK MENU - \$35 PER PERSON

FIRST COURSE

choice of:

kabocha squash soup with curry oil and toasted pumpkin seeds

Watsonia kale Caesar salad with Parmigiano Reggiano

cornmeal fried oysters with Pernod sauce and City Roots micro cilantro

SECOND COURSE

choice of:

black grouper with vadouvan curry, cauliflower, golden raisins,
toasted almonds and crispy sage

Gentry Farms SC chicken "coq au vin" with Watsonia baby carrots and bacon lardon


 C.A.B. NY strip steak with roasted potatoes and seasonal vegetable

DESSERT

choice of:

banana cream with cornmeal crumb, red miso caramel and mezcal meringue

salted chocolate mousse with luxardo cherries, cocoa nibs and sunchoke ice cream

 consuming raw milk and raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness
parties of 6 guests or more are subject to a twenty percent gratuity