

TALLULAH

CRAFTED FOOD AND WINE BAR

Restaurant Week

\$45

starters

choice of one

PORK BELLY BLT

Candied Pork Belly, Sundried Tomato and Kimchi Bread Pudding, Smoked Bleu Cheese, Chili Aioli, Micro Arugula

GRILLED OCTOPUS

Purple Cabbage and Coconut Slaw, Jerked Pineapple Salsa

TUNA CRUDO

Yellowfin Tuna, Avocado, Aged Balsamic, Olive Oil, Cajun Caviar

soup and salad

choice of one

CRAWFISH AND ASPARGUS SOUP

Louisiana Crawfish, Asparagus, Creme Fraiche, Micro Green, Cajun Spice

COMPRESSED WATERMELON SALAD

Compressed Watermelon, Creole Tomato, Cucumber, Burrata, Jalapeno Vinaigrette, Micro Basil

FRIED GREEN TOMATO CAPRESE

Fried Green Tomato, House Made Ricotta, Balsamic Reduction, Basil Oil

entree

choice of one

COFFEE RUBBED FLANK STEAK

Mexican Street Corn Polenta, Roasted Shishito Pepper, Chimichurri

SEARED GULF FISH

Quinoa and Spinach over Hummus, Roasted Cauliflower, Sweet Potato, Turmeric Coconut Broth, Cranberry Relish

BONE IN PORK CHOP

Grilled Peach Compote, Truffle Whipped Potato, Kale and Pepper Jelly Salad

dessert

add \$9

TRES LECHES CAKE

Paired with Chef's Selection of Sorbet