



CAFE TALLULAH



SALADS & SMALL PLATES

- Grilled Octopus 11

White bean, togarashi, Greek labne, shiso almond
- Tarte Flambée 13

Lardons, onions, crème fraich, fontina, breasola
- Foie Gras 16

Beet, mustard, quince, mustard greens
- Ris de Veau 14

Sweetbreads. sweet potato, banana, stout, cashews, celery
- Steak Tartare 16

Frites, Dijon, mayonnaise, capers, onions, parsley

- Salade Maison 8

Mixed greens, shallots, thyme vinaigrette
- Salade Lyonnaise 10

Frisee, duck egg, lardons, sourdough, vinaigrette
- Salade du Marche 12

Kubota, radish, beet, apple, pear, fennel, goat cheese
- Soupe a L'oignon 10

Sourdough, Gruyère, enmental, local sweet onions, oxtail consomme
- “Le Chicago” 13

Potato, leeks, clams, mussels, scallops, white wine
- Soupe de Bière 10

Belgian ale, cheddar, leeks, quail egg

FRUITS DE MER

- Caviar MP

Selection of domestic caviar
- Oysters MP

East coast, west coast

- Les Plateaux de Mer

Small 65 / Large 90

Lobster, cherrystones, littlenecks, prawns, cockles, east coast oysters, west coast oysters, peekytoe crab, stonecrab claws

Sriaccha caviar, yuzu/cilantro granita, mignonette

- LES PATES

Pappardelle de Veau 18

Veal breast, Black garlic, parsley root, white wine

Ravioli 16

Egg Yolk, caviar, crème fraiche, white chocolate, sorrel

Langoustine Risotto 36

Carnaroli, langoustine, black truffle, port salute, vacherin

- CLASSICS

Moules Frites 23

Saffron, chorizo, tarragon, fennel, cream, white wine

Boeuf Bourguignon 28

Short rib, sunchoke, rutabaga, wild mushrooms, red wine

Steak Tartare 28

Frites, Dijon, mayonnaise, capers, onions, parsley

- CHARCUTERIE

Pate de Campagne 12

Country pate, cornichones, whole grain mustard

Chicken Liver Mousse 12

Shallots, port

Assorted Charcuterie 18

LES POISSONS

- Salmon 25

Sake, fines herbs, pumpernickel, red onion
- Skate au Grenobloise 23

Capers, radicchio, lemon, brown butter
- Coquilles St. Jacques 25

Scallops, saffron, cauliflower, curry, red wine, basil
- Monkfish 29

Butternut, hazelnut, chanterelles, coconut, delfino

LES VIANDES

- Poulet Roti 21

Half roasted chicken, mayonnaise, roasted potatoes, jus
- Canard 26

Duck, Smoked maple consommé, salsify, chestnut, horseradish
- Venison 29

Venison, celeriac, mesquite, apple, apple cider
- Steak au Poivre 32

Wagyu, tamarind, long pepper, bleu cheese, frites, amaranth
- Le Burger 19

House wagyu blend, brioche, caramelized onion, bacon, brie, pear, egg, mustard, greens

SIDES

- Truffle Fries 10

Mushrooms Vitrage 9

Red Cabbage Braisé 7

Rapini 8

Pommes Roti 10

EXECUTIVE CHEF ROXANNE SPRUANCE

18% gratuity will be added to parties of 6 or more

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.