

TULIA

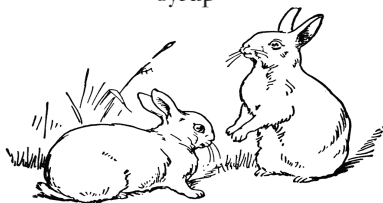
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Easter Brunch Specials:

Black Truffle Scrambled Eggs
toasted bread, sweet butter, chive, piave

Wood Baked Frittata
spinach, sundried tomato, goat cheese, basil

French Toast
applewood bacon, seasonal berries, lemon, maple-saffron
syrup



Easter Dinner Specials:

Citrus Cured Salmon
celery, dill, tomato, olive, cucumber, lemon oil

Fried Squash Blossoms
house made ricotta, tomato, pecorino, sweet basil

Potato Gnocchi
slow braised wild boar, bitter chocolate, parmigiano

Alaskan Halibut
swiss chard, potato purée, taggiasca olive, tomato, champagne butter, caviar