

# LOCAL FOODS, LOCAL CHEFS A FARM TO TABLE CELEBRATION

JOIN US AT TALLULA ON WEDNESDAY, SEPTEMBER 23 FOR A TOAST TO NEARBY FARMERS  
AS ARLINGTON SHINES A LIGHT ON LOCAL FOODS, FARMS & THE CHEFS THAT LOVE THEM

Menu September 23rd, 2009  
\$55 Person

## Amuse Bouche

Terrine of Eco-Friendly Foods Pork Cheek  
with Preserved Northern Neck Peaches

## Course One

Crispy Dragon Creek Oysters,  
Fuji Apple "Risotto," Celeriac Puree, Curried Virginia Cider Reduction

## Course Two

Duo of Roseda Farms beef,  
Seared NY Strip & Short Rib Braised in Barboursville Cabernet,  
Potato Mousseline and Rappahannock Rainbow Chard

## Dessert

Toigo Pear and Almond Galette, Cinnamon Ice Cream, Warm Caramel  
Tallula's Glazed Doughnut

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