

Talulla's

New Year's Eve menu 2011

Hot and cold Mezzes

Sampler platter of Traditional Turkish hot & cold vegetable mezzes.

Main Course - (guest choice)

Tavuk Döner-Marinated organic hormone free chicken filets cooked on a rotating skewer, shaved in thin slices served with bulgur pilaf and grilled vegetables.

Külbastı-Marinated beef tenderloin, grilled to perfection & cut into strips, atop a bed of sautéed spinach with chickpeas, navy beans, asparagus & corn, drizzled with a savory house-made yogurt sauce.

İstım Kebab-A classic Ottoman dish of lamb shank, slow braised in a tomato & herb marinade, served over a creamy smoked eggplant puree.

Balık Böređi-Atlantic Salmon wrapped in filo dough and baked in a stone oven, served over greens, white wine & tomato reduction, garnished with toasted pine nuts.

Patlıcan Dolma-A vegetarian Turkish delicacy of potatoes, mushrooms, cheeses, gingers and béchamel sauce, wrapped in thin strips of eggplant, resting atop a medley of sautéed chopped peppers, onions & tomatoes.

Desserts-(guest choice)

Şekerpare-Delightful baked golden cookies made with semolina and soaked in a sweet scented syrup.

Kadayıf-Baked shredded wheat stuffed with walnuts, flavored with honey syrup and garnished with pistachios.

\$45 per person + Gratuity and tax

Optional \$15 Wine Pairing available

International Dance Party with Dj's from 10:30pm-3am

Live from Time square on the 8ft screen at midnight