

# Ula

SEAFOOD &amp; TAPAS BAR

*With Gratitude, many thanks for being our guests. May your hearts be as warm as our kitchen this Thanksgiving. Cin Cin!*

## FIRST COURSE [ TAPAS ]

[ PESCE e CARNE ]

**CRAB BRUSCHETTA.** crab shrimp toast, pepper tapenade, avocado, evo (SF)

**SALMON CRUDO.** beet cured salmon, stracciatella cream, parsley evo (GF)

**CHICKEN PASTRY.** chicken puff pastry, mint cilantro yogurt

**LAMB MEATBALLS.** mushroom polenta, goat cheese, gremolata, red wine jus

[ VEGETARIANO ]

**MUSHROOM BRUSCHETTA.** burrata toast, ground mushroom black truffle, walnut, honey (GFO, VG, N)

**HALLOUMI.** grilled mediterranean cheese, garlic tomato eggplant ragout, evo, za'atar (VG, GF)

**ZUCCHINI TARTE.** zucchini tarte pastry, buffalo mozzarella cream, basil oil (VG)

**GREEN SALAD.** mixed greens, beet, cucumber, radish, carrot, walnut, citrus vinaigrette (VG, V, GF, N)

### **SUPPLEMENTAL**

**BREAD SERVICE.** rosemary focaccia, garlic, parmesan, parsley, tuscan extra virgin oil (VG) [ **SUPPLEMENTAL** + \$8 ]

**OYSTERS.** mignonette (GF) [ **SUPPLEMENTAL** + \$50 dz | + \$30 ½ dz ]

## SECOND COURSE [ PRIMO, PASTA COURSE ]

[ PESCE e CARNE ]

**BOLOGNESE.** rigatoni pasta, herbed ground sausage, green pea, roasted tomato cream (GFO, P)

[ VEGETARIANO ]

**CREMA DI STRACCIATELLA.** rigatoni pasta, stracciatella cream, sundried tomato, parmigiana reggiano, basil (GFO, VG, VO)

## THIRD COURSE [ MAIN COURSE ]

[ PESCE e CARNE ]

**BRANZINO.** pan seared mediterranean sea bass, citrus cream, orzo, fava, heirloom carrot relish

**SALMON.** pan seared atlantic salmon, cauliflower rice, kale, chickpea, corn, pine nut, lemon parsley butter (GF)

**LAMB CHOPS.** grilled herbed lamb chops, brandy gorgonzola sauce, gorgonzola gnocchi, kale (GFO, H)

**FILET BEEF.** 8oz grilled central valley beef tenderloin, barolo demi glaze, gorgonzola gnocchi, kale (GF)

**TACCHINO.** roasted turkey, mashed potato, giblet gravy, greens, caramelized onion, sausage stuffing, orange cranberry sauce

[ VEGETARIANO ]

**PASTA PRIMAVERA.** vegan rigatoni, kale, mushroom, sundried tomato, chickpea, corn, white truffle essence, evo (V)

**PARMIGIANA di MELANZANE.** baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG)

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (H) halal (SF) shellfish

**MENU.** Four-course menu \$120 and \$50 children menu (prices do not include tax or gratuity).

**CORKAGE.** \$50 per 750ml of wine, \$10 per 1oz of liquor.

**HOSPITALITY INCLUDED.** 20% gratuity and 5% benefits service charges added to all purchases.

**RETAIL.** Ula Olio Extra Vergine D'oliva (\$30, 250ml), Ula Scented Candle (\$20, 2.5 oz)