Talia's Steakhouse & Bar

Shabbat Shalom



Thai Prix Fixe: \$68 per person



APPETIZERS

MIXED GARDEN GREENS SALAD

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 $HOUSE\,SOUP$ THAI COCONUT, MATZAH BALL, YEMENITE CHICKEN, OR VEGETARIAN

ENTREE

CHICKEN RED CURRY

Chicken slow-cooked in coconut milk with carrots, mushrooms, peppers, dried chilies, lemongrass, and lime

TURMERIC YELLOW LAMB CURRY

Dark meat chicken on the bone, garam masala, cilantro, tomato, cumin, golden raisins, lemon-saffron-turmeric basmati rice

GREEN CURRY FISH BALLS

Cod fish balls cooked in coconut milk with green beans, bean thread, Thai basil, lemongrass, green chile, and cilantro

MIXED VEGETABLE CURRY

Caramelized broccoli, parsnip, carrots, Yukon gold potatoes, and Thai herbs cooked in coconut milk

DESSERT

CHOCOLATE DOME

TIRAMISU