

Starr Restaurant Pop-up with Talula's Table
June 29, 30, and July 1st

Gruyère Gougere

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Eggplant Soup with Purple Haze
Mushroom Soup and Bone Marrow Fritter
Hot Smoked Wild Salmon Salad and Beets

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Smoked Scallop Ravioli, Sweet Pea Sauce
Chicken Sausage, Mustard, and Oozy Cheese
Fried Squash Blossoms

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Creamy Risotto, Juicy Beef, and Cave-Aged Cheddar
Saucy Duck and Cherries
Rare Tuna & Melt, Garden Lettuce Sauce
Goat Cheese Gnocchi and Kennett Mushrooms

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Cheese Collections:
Not Your Granny's Cheese Course
Cheese 301 (with a test)
U.S. Blues

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Sweets:
Salted Chocolate-Caramel Shortbread Bar
Boterköek and Chester County Cherries
Talula's Teeny Cupcakes

Executive Chef Matthew Moon ~ Sommelier Brian Freedman