

celebration of truffles

December 7th-19th, 2020

SUNCHOKE BISQUE

wild mushroom flan, autumn vegetables, black truffles

N/V Billecart Salmon Brut Rose

THE EGG CAME FIRST

*crispy egg, mushroom duxelle, truffle coulis,
parmesan foam, black truffles*

2017 Château Carbonnieux blanc, Pessac-Leognan

VEAL TORTELLONI

sauce albufera, black truffles

**2015 Maison Louis Latour,
Château Corton Grancey, Grand Cru**

HERB CRUSTED SEA SCALLOPS

celariac purée, sauce perigueux, black truffles

2015 Latour Mersault 1er Chateau Blagny

TRUFFLE AU CHOCOLAT

frozen chocolate truffle, brandied cherries

2015 Chapoutier, Banyuls, Languedoc-Rousillon



Dinner \$75 per person

Shaved fresh white truffles \$25 per course

Wine pairings \$75 per person (tasting portions)

Cru

UNCORKED