

TRUFFLE TASTING MENU

Chef's surprises for the evening

Steamed egg custard, Geoduck clam,
black truffle crema, and green onion*
Ferrari, Trento Brut NV

Veal battuto with egg yolk, breadcrumbs, and garden herbs*
Ca' Rugate, Soave Classico 'Monte Fiorentine' 2015

Baked potato crespelle, Parmesan zabaglione,
and shaved white truffles
Kante, Venezia Giulia Chardonnay 2013

Tortellini in brodo with sweetbreads, mushroom,
black truffle, and Lambrusco
La Monacesca, Verdicchio di Matelica Riserva 'Mirum' 2013

Ridged pasta with foie gras, black truffle, and Marsala

Truffled breast of pheasant with celery root
and Mountain Rose apples*
Monteraponi, Chianti Classico 2014

Carta di musica with 'Caprino Cremoso'
and truffle honey
Kuen Hof, Südtiroler Eisacktaler Veltliner 2014

White truffle gelato with chocolate soil

Crème fraiche panna cotta with mango, basil, and citrus
Paolo Saracco, Moscato d'Asti 2016

Price Per Person \$230 Wine Pairing \$115

*** White Truffle Menu \$335**