

# SEASONAL TASTING MENU

Chef's surprises for the evening

Celery root and Parmesan Budino  
with truffle perlage and lemon-poppy crumb\*  
**Ferrari, Trento Brut NV**

Confit duck egg, grilled chicory, cauliflower, truffle balsamic\*  
**Borgo del Tiglio, Collio Bianco 2016**

King Crab, roasted pumpkin, brown butter Zabaglione  
**La Monacesca, Verdicchio di Matelica Riserva 'Mirum' 2014**

Passatelli cooked in brodo, chicken liver, sage  
and shaved white truffles  
**Braida di Giacomo Bologna, Barbera d'Asti 'Montebruna' 2016**

Ridged pasta with faux "foie gras," black truffle, and Marsala

A5 Wagyu beef with legumes, anchovy, and Burgundy truffle\*  
**Mastroberardino, Taurasi 'Radici' 2012**

Torta frita filled with truffled cheese, pear, and Marcona almond  
**Pieropan, Soave Classico 'Calvarino' 2016**

White truffle gelato with dark chocolate

Hazelnut and Gianduja crespelle with caramelized banana and rum  
**Fattoria Montellori, Vin Santo Bianco dell'Empolese 2012**

Price Per Person \$240 Wine Pairing \$125

**\* White Truffle Menu \$350**

A 4% surcharge is added for San Francisco Employer Mandates

Chef/Owner: Suzette Gresham  
Chef de Cuisine: Seth Turiansky Pastry Chef: Theron Marrs