



## 36<sup>TH</sup> ANNUAL ALL BLACK TRUFFLE MENU

Maine Lobster Bisque with Black Truffle

*2014 Staglin Family Vineyards, Chardonnay "Salus", Estate, Rutherford*

Winter Vegetable and Black Truffle Salad with Truffled Buttermilk

*2014 Vacqueyras Blanc, Domaine Le Colombier*

Truffle Scaled John Dory with Braised Cabbage

*2015 Fixin, "Les Clos", Domaine Berthaut-Gerbet*

Oxtail, Parmesan and Black Truffle "Chawan Mushi"

*2007 Barolo, Cascina Dardi Bussia, A G Fantino*

Truffled Rabbit Ballotine, Truffle Buttered Sushi Rice, Albufera Sauce

*2004 Cabernet Franc, McKenzie Mueller, Estate, Napa Valley*

Cowgirl Creamery Mt Tam ripened with Fresh Black Truffle,  
Black Truffle Crumpets

Hazelnut Black Truffle Profiterole

All Truffle Menu.....225.00 Wine Pairings.....95.00

To be served properly, tasting menus should be ordered for the entire table

20% service charge, pooled by the entire staff, will be added.

Tipping is not expected