



ALL BLACK TRUFFLE MENU – SUMMER 2018 EDITION

Black Truffle Vichyssoise

*2012 Albariño, Adega Eidos, “Contraapareda”, Rías Baixas*

Wild King Salmon Cooked Sous Vide in Duck Fat  
with Black Truffle and White Corn Succotash

*2015 Pouilly Fuissé, Aux Morlays, Manoir du Capucin*

Tortellini with Duck Foie Gras and Confit,  
Australian Black Winter Truffles and Sauce Albufera  
*2011 Valtellina Superiore, Le Tense, Sassella, Nino Negri*

Truffle Studded Roast Rack of Veal, Truffle Gravy  
Truffle Crushed Potato and Romano Beans,  
*2006 Parador, Red Blend, Napa Valley*

St André Truffle Toast

*Champagne Pol Roger, Réserve, Epernay*

Black Truffle Ice Cream Bonbon with Toasted Hazelnuts  
*Menéres 20 Years Tawny Porto*

All Truffle Menu.....220.00 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

AVAILABLE JULY 12<sup>TH</sup> THROUGH JULY 29<sup>TH</sup>, 2018  
MENU IS SUBJECT TO CHANGE