33rd Annual All Black Truffle Menu

Terrine of New York Foie Gras with Truffles, Radishes and Truffled Herb Salad
Philipponnat, “Royale Réserve Brut”, Champagne

Turnip Sabayon with Black Winter Truffle
2010 Robert Sinskey Pinot Blanc, Carneros

Tajarin, Egg and Truffle
2006 Miner Wild Yeast Chardonnay, Napa Valley

Truffle Sheathed John Dory with Cabbage and Truffled Chicken Essence
2010 Pinot Noir, Fiddlehead Cellars, Fiddlestix Vineyard 7.28, Sta.Rita Hills

Veal Breast Cooked Sous Vide, presented as a Modern “Blanquette de Veau”
with Fresh Black Truffle
2007 Barolo, Cascina Dardi Bussia, A&G Fantino

Truffled Mt Tam, Truffle Toast
Truffle Pot de Crème
2009 Ceja, Dulce Beso, Late Harvest, Carneros,

All Truffle Menu.....200.00  Wine Pairings.....90.00

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