34th Annual All Black Truffle Menu

Mosaic of Foie Gras with Squab, Turnip and Black Truffle

Black Truffle Vinaigrette

Champagne Philipponnat, Brut, Royale Réserve

Wild North Sea Turbot in its own Truffle Broth,

Truffle Sabayon

2012 Meursault, Caroline Parent

Tajarin with Taramasso Ranch Egg and Shaved Black Truffle

2007 Chardonnay, Miner, “Wild Yeast”, Napa Valley

Parmesan “Chawan Mushi”, Chicken Essence, Black Truffle

2009 Barolo, Le Brunate, Francesco Rinaldi & Figli

Rossini 2016 - Truffle Studded Veal Tenderloin,

Truffle Crushed Potatoes, Seared Foie Gras, Albufera Sauce

2007 Chateau Musar, Bekaa Valley, Lebanon

Cowgirl Creamery Mt Tam “affinée” with Fresh Black Truffle,

Black Truffle Toast

Black Truffle Panna Cotta, Fromage Blanc,

Pine Nut Sablé and Olive Oil Ice Cream

Cantina Gallura, Zivula, Passito Vermentino, Sardinia

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